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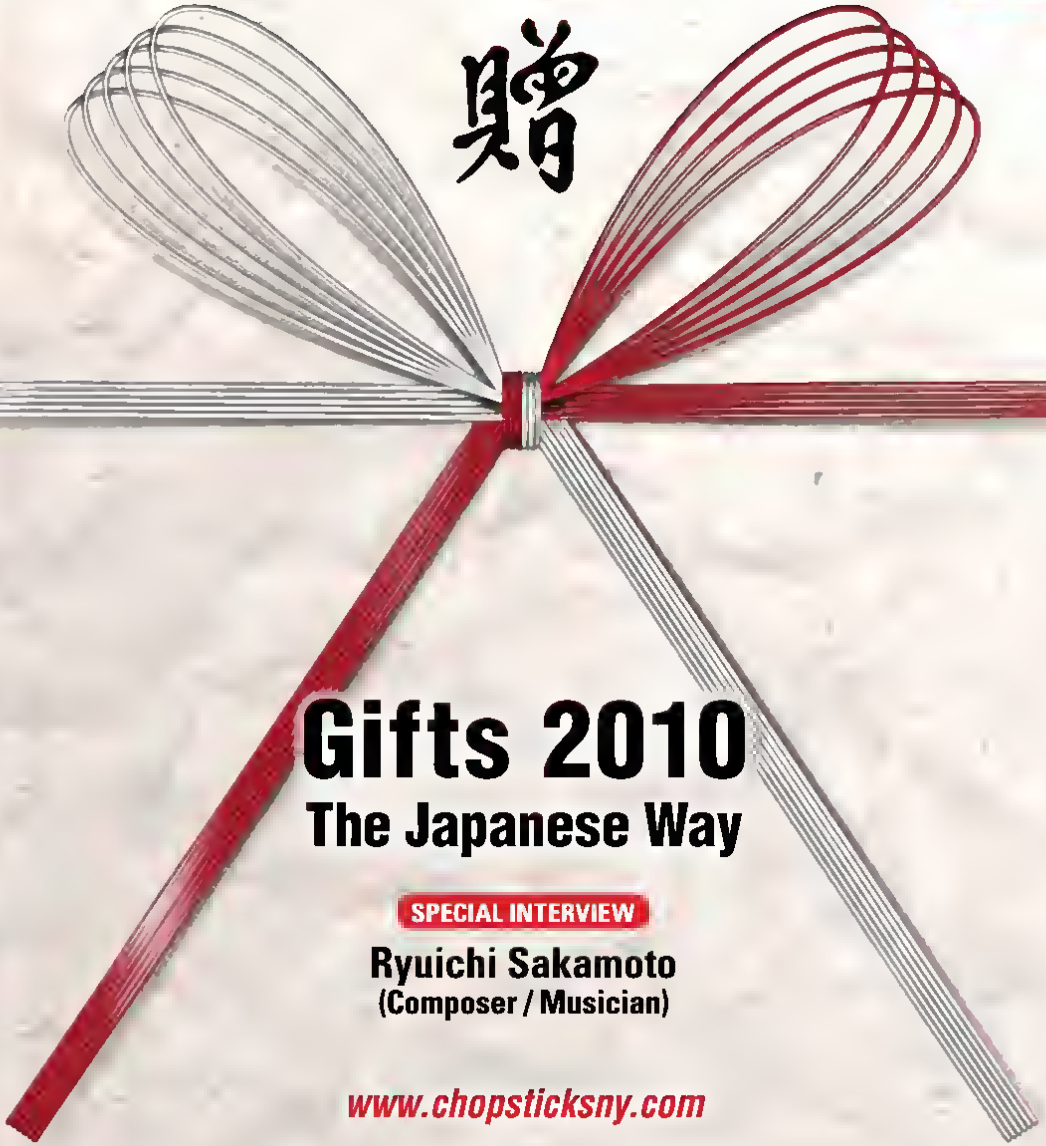

Gifts 2010
The Japanese Way

SPECIAL INTERVIEW

Ryuichi Sakamoto
(Composer / Musician)

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CHOPSTICKS NY

[November 2010, Vol. 043]

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The theme of the cover of this month's issue are "Japanese Gift." To find out more about it, check out the featured artists from page 7

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After five years of silence, Oscar-winning composer and musician Ryuichi Sakamoto has released a double album, *Playing the Piano/Out of Noise* in the U S He takes a break to chat with Chopsticks NY about his new albums and his views toward music

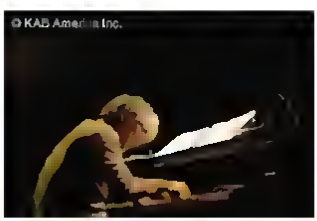

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Photo courtesy of Shiho Masuda

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"I DELIBERATELY BROUGHT NOISE INTO THE MUSIC AND CHALLENGED MYSELF TO CREATE A WORLD."

— RYUICHI SAKAMOTO

Born in Tokyo. After graduating from Tokyo National University of Fine Arts and Music with a BA and MA, Ryuichi Sakamoto began his career as a composer, producer, and arranger in the late 70s. His fame grew when Yellow Magic Orchestra (YMO) debuted and pioneered electro-pop and synth-rock styles. While working as a principal member of YMO, Sakamoto did solo projects and collaborated with various Japanese and international musicians in diverse genres. His name resounded through the world when he received an Oscar for his original music score for Bernardo Bertolucci's *The Last Emperor*, in which he also appeared as an actor. In addition to working in the music field, he has published numerous books and advocated for social and environmental issues.

After five years of silence, Oscar-winning composer and musician Ryuichi Sakamoto has released a double album, Playing the Piano/Out of Noise, in the U.S. Currently touring in the U.S. and Canada, Mr. Sakamoto takes a break to chat with Chopsticks NY about his new albums and his views toward music.

Playing the Piano is a solo piano album where you cover your own music. How did you feel when you revisited your past work?
Well, it was quite natural to me because playing my earlier songs on the piano is what I do when I go on solo tours. Also, approximately two-thirds of my songs were composed on piano. The music you are familiar with — let's say *The Last Emperor*, which uses symphonic orchestration, or *Merry Christmas, Mr. Lawrence*, which layers many delicate sounds — were originally composed on piano. I would say the piano is close to the original sound during the creative process. So, recording the album was as if I returned to the point when I was creating the songs.

Can I say those sounds are the essence of your music?
Yes. Since I can play only one piano at a time, I remove decorative sounds and simplify sounds, and naturally only the essence remains. I enjoy playing in that way.

On the other hand, I heard you incorporated unique sounds into your music on Out of Noise, such as a sound you recorded in Greenland.
When I was making this album, I intentionally incorporated noise, which is not considered appropriate for music. Noise always surrounds us — in a room, we hear the noise of air conditioning, the noise of the TV, and the noise of cars outside. In nature, there are natural noises all the time as well. The American composer John Cage suggested that such noise is also an

element of music. I have admired him since I was a teenager and his theories are naturally embedded in my mind, but I haven't created an album based on his view. This time, I deliberately brought noise into the music and challenged myself to create a world.

Was it hard or easy to mix the natural noises with music?

More than half of the songs on this album include noises, such as part of the TV news or the sound of the Arctic Sea. I repeatedly listened to the noises, and when music came to my mind, I added instrumental sounds onto the noises as if the sounds are nestling with the noises. I waited until music faded into my mind. It can be said that the source of my inspiration is noise.

While working as a musician, you actively advocate on behalf of social and environmental issues as well. Do those activities have any influence on your music?

No, they don't. I don't really like to include messages to society in my music. In my opinion, music has to be completed as music. It may be because I am not a vocalist. If I were a vocalist, I might have to say something and what I address might have some message. However, I don't have to sing, and I don't need any words to deliver; therefore, even though I used a sound that I recorded in the Arctic Sea, it does not mean my music has a social statement about ecology. It's just a sound that I liked and wanted to use. People might not notice that it is the sound of the Arctic Sea. It might be the sound of tap water in New York. So, I don't have any intention of highlighting my personal views.

Do you mean you find inspiration everywhere, not only on trips to exotic areas but also in daily life?

That's right. I always carry a recorder, even when living in New York as well as when I'm traveling, because I can't predict when I will hear an interesting sound. When I go to unknown places, I come upon unknown sounds — languages are different, customs are different, birds and animals are different. So, I make it a rule to record them. It's not like going out specifically to record them, but it's more like catching sounds naturally coming to my mind.

Since you are active in many directions and your music is not categorized in one genre, it is hard to define who Ryuichi Sakamoto is. How would you describe yourself?

Hmm, I can't describe it in a few words since my music covers almost all genres. The clerks in Tower Records, when it existed, often joked they had no idea on which shelf they should put Sakamoto's CDs. In reality, my CDs were scattered in various corners, from the soundtrack section to new age, to pop and rock, et cetera. There was no consistency at all. From a business viewpoint, it's a disadvantage, as I was often complained to about. [laughs] Anyway, Ryuichi Sakamoto is someone like that.

You once described the music of Yellow Magic Orchestra (YMO)* as "Elderly Electronica." Would you elaborate on this?

Musicians are usually young — well, we were young, too — but not so many older musicians remain active. In general, once musicians become successful in one style, they keep working in this style. This is not unique to musicians but true for painters as well. When they are young and unsuccessful, they are adventurous enough to try various styles, however once they succeed in business at some point, they have to maintain the style to survive. Otherwise, they are excluded from galleries. Picasso is an exception in modern art history. He is the only artist who tried various styles even after his success. I wouldn't say we are geniuses like Picasso, but we are constantly changing our styles. We have completely different musical backgrounds, but we are so similar in the sense that we get bored doing one thing. Since we can't stick to one thing, our style naturally has changed from one to another. In this sense, we are like unsuccessful young musicians. We are already around 60 years old, but we still like trying new things.

Now "visual-kei bands" are popular, but I guess you guys were at the vanguard with your use of makeup.**

Oh yes, way ahead.

Did you have a strong desire to start something original?

It was not like "let's do things nobody has ever done." We just did that naturally.

Would you recommend some destinations or things to do in Japan for Chopsticks NY readers who are planning to visit?

I think the best part of visiting Japan is the food. There are many good Japanese restaurants in New York, but they are somewhat different from what we eat in Japan. Everything is tasty in Japan, that's for sure. I'm impressed every time I visit Japan.

Could you give us some examples of what you like to eat in Japan?

Unhealthy foods are tasty. Ramen, for example.

I heard you follow a macrobiotic diet.

I have absorbed the ideas of macrobiotics, but I do not strictly follow the diet. Of course, I do eat food if I think it's tasty. The more unhealthy, the tastier, I think. So, when I feel like eating something unhealthy, I eat it without really holding back. Speaking of places to visit, I have come to like Kyoto as I have gotten older. There are many temples and historic landmarks, and traditions like the tea ceremony still remain there. That's what we can't really enjoy in Tokyo. There isn't a big difference between Tokyo and Singapore, Malaysia, or even New York from a cultural standpoint. As I age, I have come to like places like Kyoto and things like onsen [hot springs].

You didn't like Kyoto when you were young?

Not at all. Rather, I stayed away from anything uniquely Japanese when I was young.

Are sounds different in Kyoto?

Yes. Especially during the Gion Matsuri*** It's really weird and interesting.

—Interview by *Noriko Komura*

*Yellow Magic Orchestra (YMO): A legendary electro-pop group formed in 1978 with principal members Haruomi Hosono (bass), Yukihiro Takahashi (drums, vocals), and Ryuichi Sakamoto (keyboards). YMO pioneered the electro-pop genre, and its popularity went beyond Japan. They stopped working as a band in 1984 and reunited in 2007.

**Visual-kei band: a Japanese musical group that is characterized by the use of makeup, elaborate costumes, and hairstyles.

***Gion Matsuri: a traditional summer festival that takes place in Kyoto. Spanning the entire month of July, it includes massive parades.

Playing the Piano/ Out of Noise is now available on iTunes and Amazon

Drink

TAKARA CAN CHU-HI's Long Awaited Arrival

When the first **TAKARA CAN CHU-HI** came out in 1984, the shochu-based cocktail in a can had created a beverage sensation throughout Japan for its natural taste, easiness to drink, and the great variety of flavors that you couldn't get bored with. It went on to become the Coca-Cola for adults, and today, you will not see a summer BBQ in Japan without its accompaniment. Now 25 years later, the beverage has finally reached the U.S. market, which comes as great news to the Japanese folks and the Japanophiles alike in the city, who have no doubt been anticipating this for a long time.

CAN CHU-HI debuted in New York early August with 3 flavors, lemon, grapefruit, and yuzu (Japanese citrus). "Although there are a variety of flavors in Japan, we narrowed down to these three flavors for the U.S. consumers, and the yuzu flavor was exclusively created for them," explains Mr. Yasuhisa Tanaka, vice president of TAKARA SAKE USA INC. "The U.S. version of CAN CHU-HI is a malt based drink like beer, but it has much lower calories than beer. The refreshing, slightly sweet CAN CHU-HI is great as an aperitif, but it's also great with rich, oily dishes like BBQ, steak, and fried foods, and even ramen. So it's a great beer alternative," he adds.

According to Mr. Yamamoto, deputy president of New York Mutual Trading, Inc., the CAN CHU-HI became a fashionable drink in Japan back in the 80s because of its numerous flavors to choose from and the small cans it came in. "Hopefully the same will happen here," he says. TAKARA CAN CHU-HI is now available at Japanese Grocery stores such as Sunrise Mart, Mitsuwa Marketplace, and Nara Foods, and can be found on menus of many Japanese restaurants throughout the city.

Info **TAKARA SAKE USA INC.**
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TEL. 510-540-8250 / www.takarasake.com

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TEL. 201-933-9555
www.nymtc.com

Product

A Sleek New Instant Camera for Grown-Ups

FujiFilm Instax mini50s Cheki and Cheki film pack are now available on Amazon

Remember the old Polaroid instant cameras? Grainy pictures. Muted colors. Waiting forever for your photo to appear. Well, wait no longer! Meet the hippest and newest instant camera in Fujifilm's lineup: the **FujiFilm Instax mini50s Cheki**.

All Cheki instant cameras are compact, fun, and super easy to use. Photos are printed out in a snap with the high color quality you would expect from Fujifilm. However, previous versions of the Cheki mostly appealed to young Japanese girls because they looked like toys or had the Hello Kitty logo.

The business card size photo print has a white margin on the edge, where you can write messages and notes.

This shiny new model is the smallest and lightest in the Cheki series at only 9.7 ounces (without batteries or accessories). The new color "piano black" adds classy and sophisticated appeal. With one click of a button, the 10-second self-timer allows you to take two pictures in a row. Keep one & give one away to your pals! Take great pictures at parties or in low light with a built-in high-performance flash, which adjusts the shutter speed incrementally. No need to push any special buttons or figure out special settings – it's automatic! This cool camera also lets you take pictures up close – as close as 12" from the object. Take cute pictures of your latest creation in the kitchen, your kids, or your pets! The new Cheki will add elegance to your outfit and more fun to your next party!

Don't miss out on this stylish new Instant camera! Check it out!

Food

An Inventive Liquid Miso Broadens Cooking Options

For hundreds of years, Japanese people have enjoyed miso as a staple in their diets. Miso not only creates a base of flavor and adds a kick to dishes, but it also has an abundance of health benefits, made from fermented soybeans, it is rich in protein, minerals, vitamins, and fiber. This superfood's thick texture needs to be dissolved in liquid, however, and this annoys some people in our fast-paced society. A new product from Marukome USA Inc., **Miso & Easy**, conveniently comes in liquid form and allows you to skip this step.

Miso & Easy is a sauce-like, flavored miso, and it attracted Japanese consumers as soon as Marukome introduced it last year. "To make miso soup, I had to make dashi broth first and add favorite ingredients, and then dissolve miso little by little in the soup. But now I can just put ingredients, water, and Miso & Easy in a pot and place it on the stove. Thanks to that, I can make miso soup even on busy mornings," says one of its Japanese fans.

The version available in the U.S. comes in two flavors: Original and Tomato Ginger. The former boasts an authentic blend of white miso and bonito and is perfect for miso soup. The latter, which was created for Western palates, has a unique balance of tomato, ginger, and umami (savoriness) that comes from miso. You can use it to make minestrone, pasta sauce, and dressings with a Japanese twist. Both Original and Tomato Ginger flavors can easily be used for stir-fried dishes, sauces for steaks and grilled dishes, soups and stews, and even mixing into hamburgers and dumplings.

Nutritious, versatile, and simple to use, Miso & Easy is good for a healthful diet and expands your cooking repertoire. Miso & Easy is now available in Asian grocery stores near you.

Info: **Marukome USA Inc.**
17132 Pullman St
Irvine, CA 92614
TEL: 949-863-0110
www.misoandeasy.com

From Japan

A Digital Handwriting Memo Pad Improves Your Desk Work

This summer in Japan a digital memo pad called **Mamemo** shocked the stationery market by selling 20,000 units in a month. The product highlights the advantages of handwriting and a digital tool at the same time, allowing you to take notes when both hands are not free—while answering the phone, for example. "I had to answer the phone and pass messages to my colleagues frequently, but I often lost my notes in disorder on my desk, which encouraged me to develop a tool where you can write by hand and digitally store the data," says the inventor of this gadget, Mr. Shinji Higashiyama of KING JIM, Japan's leading stationery maker.

Mamemo is a quite simple tool focused on taking notes, however, it is carefully crafted to leverage your desk work. By touching the monitor with the attached pen, you can start up without any time lag which enables you to write whenever you want. Its "To Do" function alerts you when you need to do something. Once you set an alarm, it will go off at the designated time and tell you what to do as you have programmed. Also, since Mamemo can save up to 99 notes at a time, it can free your desk from clutter. Although it is not what Mr. Higashiyama expected, this gadget helps people become paperless.

The name Mamemo comes from the combination of the two words "mame-ni" (frequently) and "memo-suru" (to take notes). By taking notes frequently with this gadget, you will be able to sort out your brain while organizing your desk. Mamemo comes in three colors: dark green, off white and vivid orange, and costs 6,279 yen ($76.10).

Info: www.longrm.co.jp/sp/mamemo/ (Japanese only)

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GIFTS 2010

The Japanese Way

FRESHEN UP YOUR GIFT-GIVING

To help organize your gift-giving plan, Chopsticks NY took a survey, and 53 Japanese gave practical advice and shared their approach toward gift-giving. Japanese style eco-wrapping ideas are also introduced.

FEATURED SHOPS

JShoppers.com / Facial Index / Gundam Planet / Kiteya / Miki House / Mister Wright Fine Wines & Liquors

LISTING

SHOP

Freshen Up Your Gift-Giving

With the holidoy season opproaching, everyone is getting both excited ond nervous just thinking about how to orgonize their gift giving. Regardless of whether you are a good planner or o last minute shopper, it always helps to have some fresh ideos. Here we reveal the results of a survey on gift-giving token by 53 Japanese people.

Whot to Give — Finding Items Thot the Recipients Wont

More than half of the survey participants said that they look for what the recipient really wants to have when finding gifts Usually they try to find out whet recipients want through everyday conversation instead of asking them directly One survey participant said, "The first thing I think about in choosing gifts is the taste of the recipient. I would say my gift-giving is successful when I find items that fit their lifestyles by taking advantage of the information that only close friends have "

While some can guess the exact items that recipients want some cannot. If they can't pinpoint these items they have to take plan B finding safe items "I always choose food or drink if I don't know what the recipient wants, because these can be regifted to other people in case they don't like them," one participant said. Another revealed, "Whenever I fail to find what the recipient wants I choose newly released items, 'idea gadgets' or items with a sense of humor that can provide surprise and laughter "

Also, more than half of the survey participants said that they choose items that recipients can actually use, like kitchen utensils, condiments, stationery and sports goods Again, it is important to know what the recipients really need in their everyday lives A good tip from one participant is "Imagine his/her smiling face when the recipient opens the gift "

On the other hand, there are some people who choose items that the givers themselves want to have as a gift. This might sound subjective but as one participant remarked it actually makes sense, "I want to value my own taste as well. Since it is not always guaranteed that recipients will like what they are given, I think it's okay to choose gifts from my perspective with items that I want to recommend After all, gift giving is one tool to express how much you care about the person "

What Not to Give — Don't Give o Heavy Gift

There are some items that our Japanese survey participants tend to avoid "Apartments in New York are not really spacious, so I avoid giving bulky stuff that will take a lot of space in the room " "If it's too big for the recipient to carry, I will bring it to his/her home myself " These comments imply that you should be careful if you plan to give bulky and heavy items. They cause a physical problem, but in some cases you have to consider the psychological burden as well. "I try not to choose stuff that is too expensive If the gift is too pricy it will make the recipient worry about what to choose in return," one said Another participant pointed out, "I'm careful not to cause the recipient any burden, such as with items like a hand-knit scarf that might imply some feeling behind them If they re a hit that's okay but if they're not it causes nothing but burden "

How to Give — A Way to Boost The Voiue of The Gift

As in this country people in Japan are also considerate in the timing and staging of the gift-giving situation. Many try very hard to surprise the recipient or to keep the gift a secret. However, what is more important to the Japanese than to non-Japanese is wrapping "If the recipient is Japanese I use meticulous wrapping, but if the receiver is an American I don't care about the wrapping because they just tear it off," one survey participant revealed. The other said, "I started not worrying about wrapping so much since I moved to New York." As their comments imply gifts in Japan are carefully and beautifully wrapped but it is also true that they are hard to open and the wrapping paper is too gorgeous to get rid of In the next two pages, we introduce a couple of eco-friendly wrapping techniques with a Japanese essence that employ used and reusable materials For example the newspaper wrapping can be torn off without worrying about ruining costly wrapping paper The furoshiki wrapping is also convenient because it can simply be untied to open the gift, and it can also be used for repeated wrapping They perfectly meet all of the requirements

The value of a gift will increase if the giver has put his/her heart into it. There are many ways to show how much you care, such as attaching a message staging the gift-giving situation, and crafting original wrapping

Eco-Friendly, Japanese-Infused Gift Wrapping Ideas

Wrapping idea 1: Furashiki

Materials:
Yarn (or any string you have at home) furoshiki

Step 1: Place the furoshiki diagonally in front of you as shown and wrap the box with the corner closest to you

Step 2: Roll the furoshiki over the box until you reach the end

Step 3: Tie it with yarn as shown

Step 4: Take the furoshiki corners on your right and left and cross them once over the box to make the butterfly shape as shown. Tie them with yarn.

Wrapping idea 2: Used Paper Bag

Materials: Used paper bag 2 photo images from a magazine double coated tape
*Better for images to be related to your gift. In this example a picture of cookies is used

Step 1: Trim photos according to the size of the paper bag

Step 2: Attach the trimmed photos to both sides of the bag with double coated tape.

*Wrapping ideas and photo images courtesy of Shiho Masuda.

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Wrapping idea 3: Newspaper

Step 1: Decide the width of the strap according to the size of your gift. Place the newspaper face down and square to you and fold it into twice the width you have just decided.

Step 2. Place the newspaper face up and square to you. Open the folded parts and you have two creases. Pinch the second crease and fold it back to make a pleat.

Step 3: Place your gift on the newspaper, the pleat part in the center of the package you will make, and wrap the gift.

Step 4: Fold the top to the back first and then the bottom to the back.

Step 5: Tie the package with yarn as shown and then attach the decoration made with mizuhiki strings.

Materials:
Newspaper (the one used in the demonstration is decorated with a stamp), yarn (or any string you have at home), mizuhiki (decorative Japanese cord made from twisted paper)

Shiho Masuda Wrapping and space designer. After working at Kate's Paperie as a gift-wrapping artist, she started her own business as a wrapping and interior design creator and consultant. "Wrapping a package is like an ikebana flower arrangement. The beautiful package delights you for a moment, but the impression it leaves stays in your mind forever," she says. Currently Ms. Masuda promotes ecology wrapping using recycled materials and writes a book about eco-gift wrapping. She also teaches gift wrapping by appointment.

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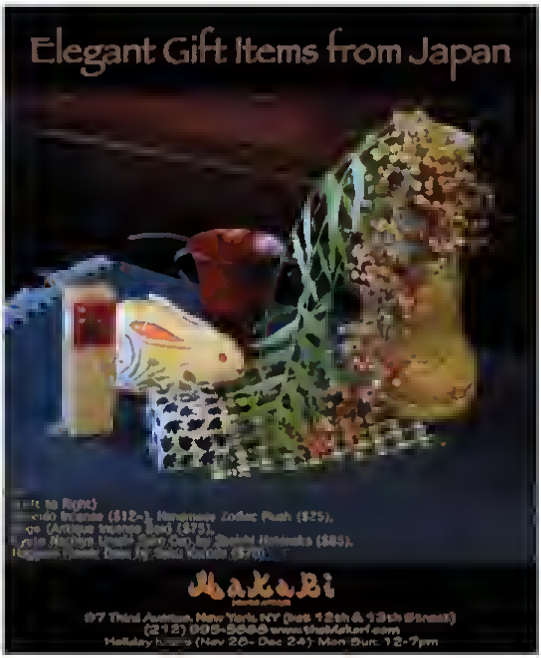
http://www.youtube.com/user/ShihoMasuda



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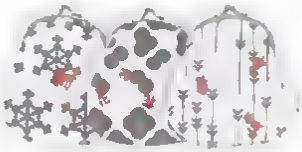
Launched in 2004, JSHOPPERS.com is the biggest Japanese online shopping site targeting the foreign market, both in number of shipments and gross sales, and it currently has 500,000 customers in 90 countries worldwide. These fans outside Japan are attracted not only by JSHOPPERS.com's extensive selection but also by the simple ordering process and fast, reliable shipping. There is an English version of the website* — not an awkward automatic translation — that helps you search for items as though you are shopping here in the U.S. JSHOPPERS.com uses some of the most reliable international shipping methods from Japan, including EMS (Express Mail Service). Items are shipped with a tracking number and arrive quickly, so it is as though you are buying from a domestic company.

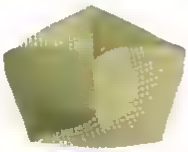
JSHOPPERS.com is also wallet friendly. U.S. customers pay the same as customers in Japan, with no markup. If you spend more than ¥6,000 ($70.59), you get free shipping. With this year's gift season coming closer, you don't have to worry about spending all month looking at stores and surfing multiple websites to find the perfect gifts — you can find something for everyone on your list at JSHOPPERS.com.

*In addition to Japanese and English, the website is also available in Chinese.



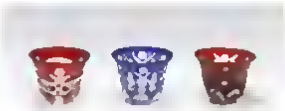
Kachin-Zome Pouch ¥3,500 ($41.18)
Both retro and modern, this pouch is dyed in the 400-year-old Kyoto Kachin-zome style. The generous size is good for organizing clutter in your bag.

Pinched Bag ¥4,300 ($50.59)
This handbag is cleverly created from a pinched cloth. Since it can be folded up and put in another bag, it can serve as a substitute for your eco-bag.



Ojami Cushion (Dotted Green) ¥5,000 ($58.82)
Rest your body deeply on this Ojami Cushion to enjoy its benefits. Inspired by *ojami*, traditional children's toys, this unique cushion offers you perfect relaxation.

Women's Masa Geta (Polished Finish) ¥5,000 ($58.82)
Geta are traditional Japanese wooden sandals. These "double-toothed" Masa Geta are made of the highest quality paulownia wood, which provides extra comfort.



G-39 Small Cup ¥4,000 ($47.06)
This small cut-glass cup is handcrafted using the traditional *kiriko* engraving style. Its exquisite pattern displays prisms of light while you enjoy the beverage inside.

Zoukoku-Nuri Ring Cup ¥3,000 ($35.29)
Zoukoku nuri lacquerware from Kagawa Prefecture has a chic quality that complements modern-day lives while reflecting the traditional Japanese wabi-sabi style.

Portable Brush In Pen Style ¥6,800 ($80.00)
The outside of this fude pen (pen-style brush) has been carefully lacquered by a craftsman. It comes in a beautiful paulownia wood box, which makes it a perfect gift.

Minoyaki Incense Plate ¥1,200 ($14.11)
Burning incense is a traditional pastime in Japan. Enjoy transporting aromas with this Minoyaki ceramic incense plate. It will also add a beautiful accent to your room.

All the Japanese crafts highlighted here can be found in the J-CRAFTS section of JSHOPPERS.com
*The dollar-yen exchange rate used here is $1=¥85

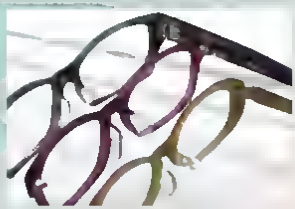
JSHOPPERS.com

If you spend more than ¥6,000 ($70.59), you get free shipping and handling.
twitter.com/JSHOPPERS_com / info_en@jshoppers.com

Finding the Perfect Fit for Your Eyes

FACIAL INDEX

50% OFF
On selected items
11/20 - 12/31/2010



Looking for a pair of glasses that fits you perfectly? Facial Index's original frames with nose pads can help!

A trendsetter in the eyewear industry **Facial Index** offers a wide spectrum of designs with the fusion of traditional craftsmanship and the latest technology from Japan. Many of their frames feature original nose pads that enable a perfect alignment of the glasses resolving issues such as eyelashes touching the lenses or the frame slipping from the nose. From November 20th to December 31st, selected items from Japan are 50% off.

Facial Index's experienced staff will help you find the best pair of glasses based on your unique facial features

Facial Index
104 Grand St., (at Mercer St.)
New York, NY 10013
TEL: 646-613-1055
www.facialindex.com
facialindex@gmail.com
Mon-Sat. 11am-7pm
Sun. 12pm-6pm

Stunning Gundam Plastic Models at the Lowest Prices in the U.S.

GUNDAM PLANET

RX78-2 Gundam RG $26.35 (Reg. $37)
Gundam Planet carries 363 Gundam series plastic models, 120 anime figures as well as over 40 model-building tools.

Celebrating Gundam's 30th anniversary this year the original Gundam plastic model was upgraded to feature intricate details and amazing pose-abilities. While its inner frame and snap-fit pieces make it easy to build and fun for kids the finished model is of the finest quality that will impress even parents who were first generation Gundam fans. The supply is limited to 100 so purchase early to enjoy this classic model. A gift message service is available.

Gundam Planet
www.gundamplanet.com
twitter.com/GUNPLATeam
contact@gundamplanet.com
Where to buy:
www.gundamplanet.com
amazon.com/gundam

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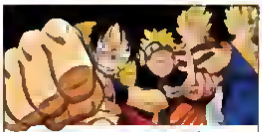
www.chopsticksny.com



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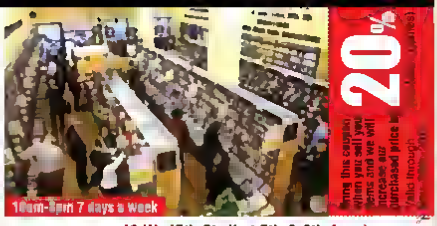

Sell us your games! We buy U.S. games for extremely good prices!

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TEL: 212-685-1410 / www.bookoffusa.com

Elegant & Practical – Beautiful Pieces of Art with a Touch of Japanese Flare

KITEYA

Himeka Collection (make up purse $15 coin case $15) The folding screen ($52.50) made with washi paper is a beautiful piece of art that is compact and makes a wonderful gift for home decoration

Kiteya's large selection of high-quality merchandise from Kyoto, Japan includes rare and exclusive items at affordable prices and it is the perfect place to go gift shopping this holiday season. Himeka Collection's makeup purse, coin case and pen case come in cute and simple designs with patterned liners... and they are great for making the inside of your purse more colorful and fashionable. Free-gift wrapping service is also available

Kiteya
464 Broome St.
(bet. Greene & Mercer Sts.)
New York, NY 10013
TEL: 212-219-7505
www.kiteya.com
Tue-Sat: 11am-7pm
Sun: 12pm-6pm

Adorable Designs and Functionality Make Walking a Snap

MIKI HOUSE

Miki House First Shoes $57. Along with this model, Miki House sells over a million pairs of shoes annually, supporting the healthy foot growth of children around the world

Winter Boots $97. These boots are not only cute but also exceptionally comfortable with soft outsoles and the flex joint design.

Japan's leading kids brand **Miki House** has been offering fun and unique apparel since 1971. Miki House First Shoes is a perfect pair of shoes for toddlers who are just beginning to walk and features enough toe space, adjustable fasteners, extended heel support and lifted toe sole to help children's feet grow naturally and feel comfortable. With cute designs and functionality, they will make your child's first steps much more memorable

Miki House
Bloomingdale's 6th Fl.
1000 Third Ave.
New York, NY 10022
TEL: 212-922-9080
www.mikihouse-usa.com
info@miki-house-usa.com
Mon-Fri: 10am-8:30pm, Sat: 10am-7pm, Sun: 11am-7pm

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MISTER WRIGHT FINE WINES & SPIRITS

A great gift item can be picked from their large selection of sake, shochu and plum wines.

An Upper East Side staple, Mister Wright Fine Wines & Spirits boasts a wide selection of libations from around the world including sake, shochu and plum wines from Japan. Their monthly special features items in all price ranges and in-store tastings held Thursday through Saturday highlight several beverages each night. Delivery in Manhattan is free and their knowledgeable staff will make shopping for a party or a special gift a breeze.

Recommended: Umenoyado Yuzu Shu: $27.95. This citrus liquor with a fresh aroma of grapefruit and slight tartness is a wonderful choice for aperitif or a cocktail. Best served chilled.

Mister Wright Fine Wines & Spirits
1593 3rd Ave.
(bet. 89th & 90th Sts.)
New York, NY 10128
TEL: 212-722-4564
www.misterwrightfinewines.com
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109 Christopher St., New York, NY 10014
www.mcnultys.com

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art

Coupon available at www.chopsticksny.com

FASHION

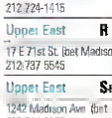
Upper West — Bit'z Kids
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415 — Clothing

Upper East — R by 45rpm
17 E 71st St. (bet Madison Ave and 5th Ave)
212-737-5545 — Clothing

Upper East — Seiko Accessories
1242 Madison Ave (bet. 89th & 90th St.)
212-534-0275 — Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave (bet 89th & 90th St.)
212-987-0131 — Accessories

Gramercy — Rippin



Japanese expert in body shaping undergarments with 20 years of experience. Specializes in custom-altered fits from small 30A to full 40H to enhance body shape. Three-step system gradually reshapes tissue through a series of bras to increase cup naturally.
85 Madison Ave (bet 27th & 28th Sts.)
212-598-2223 www.rippin.com — Lingerie Shop

East Village — ARGOSY
428 E 9th St (bet 1st Ave & Ave A)
212-982-7918 — Clothing

East Village — Local Clothing
328 E 8th St (bet. 1st & 2nd Ave.)
212-777-3650 — Clothing

East Village — Tokio 7
83 E 7th St (bet 1st & 2nd Ave.)
212-353-8443 — Clothing

East Village — Tokyo Jun
334 E 11th St (bet. 1st & 2nd Ave.)
212-473-0724 — Clothing

Lower Mhn — Arth
75 W Houston St (Wooster & W Broadway)
212-533-1431 — Accessories

Lower Mhn — Bit'z Kids Tribeca
276 Greenwich St (bet Warren & Murray St.)
212-571-0403 — Clothing

Lower Mhn — Facial Index
104 Grand St (at Mercer St.)
646-613-1055 — Eyewear

Lower Mhn — Junko Yoshinka
580 Broadway 2 Fl (W B'way & W Houston)
212-966-3302 — Clothing

Lower Mhn — Kaori's Closet
71 W Houston St (Wooster St. & W B'way)
212-387-7788 — Clothing

Lower Mhn — Madame Killer
395 Broome St (bet Lafayette & Mulberry)
212-505-3392 — Clothing

Lower Mhn — Meiko Mintz
65 Thompson St. (bet Spring & Broom St.)
212-827-1524 — Clothing

Lower Mhn — Miko Inntomn
93 Reade St 2Fl (bet W B way and Church)
212-966-7777 — Clothing

Lower Mhn — R by 45rpm
150 Mercer St. (at Houston St.)
917-237-0045 — Clothing

Lower Mhn — UNIQLO
546 Broadway (bet Prince & Spring St.)
917-237-0800 — Clothing

Lower Mhn — Yoiuk
321 1/2 Bleecker St. (Christopher & Grove)
212-807-9100 — Clothing

Lower Mhn — Yohji Yamamoto
103 Grand St. (at Mercer St.)
212-966-9066 — Clothing

Online — TokyoNY
info@tokyony.com
917-748-4767 — Accessories

J-POP CULTURE

Midtown West — Jim Hanley's Universe
4 W 33rd St (bet. 5th Ave & Broadway)
212-268-7088 — Manga

Midtown West — Kinokuniya Bookstores
1073 6th Ave (bet 40th & 41st St.)
212-869-1700 — Book

Midtown West — Midtown Comics
200 W 40th St (at 7th Ave.)
212-302-8192 — Anime

Midtown East — Book Off
49 W 45th St (bet. 5th & 6th Aves.)
212-665-1410 — Manga

Midtown East — Midtown Comics
459 Lexington Ave (at 45th St.)
212-902-1192 — Anime

Chelsea — Cosmic Comics
10 E. 23rd St 2nd Fl (at Madison Ave.)
212-460-5322 — Manga

Chelsea — Imagin Anime
242 W 30th St (bet. 7th & 8th Ave.)
212-631-0909 — Anime

West Village — AC Gears
69 E. 8th St (at Mercer St.)
212-260-2265 — Toy

East Village — Kim's Video St. Marks
124 1st Ave (bet. 7th St. and St. Mark Pl.)
212-533-7390 — Anime

East Village — St. Marks Comics
11 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-598-9433 — Manga

East Village — Toy Tokyo
51 2nd Ave (bet. 5th & 6th St.)
212-673-5424 — Toy

East Village — Video Games New York
202 E. 8th St (at 3rd Ave.)
212-539-1039 — Toy

Lower Mhn — kidrobot
126 Prince St (bet. Greene & Wooster)
212-966-6688 — Toy

Brooklyn — Zakka Corp
155 Plymouth St (bet. Pearl and Jay St.)
718-801-8037 — Book

Queens — Anime Castle
35-32 Union St. Flushing NY 11354
347-436-1234 — Anime

Long Island — Anime Castle
77 Searing Avenue Mineola NY 11501
516-214-4484 — Anime

Westchester — Sakuri Books
512 Mamaroneck Ave White Plains NY 10605
914-993-0143 — Video Rental

TRADITIONAL

Upper East — Sara
950 Lexington Ave (bet 69th & 70th St.)
212-772-3243 — Dishware

Midtown East — Japanese Culinary Center
711 3rd Ave (at 45th St.)
212-661-8333 — Dishware/General

Midtown East — Katagiri & Co., Inc
226 E 59th St (bet. 2nd & 3rd Ave.)
212-838-5453 — Dishware

Midtown East — Lotus Books and Gifts
151 E 57th St 3rd Fl (bet Lex & 3rd Ave)
212-935-0899 — General

Midtown East — Minamoto
608 Fifth Ave (at 49th St.)
212-489-3747 — Confectionery

Midtown East — Precious Pieces
5 Tudor City Pl (bet 40th & 41st St.)
212-682-9505 — Parchment

Chelsea — KYOTOYA
23 W 18th St (bet. 5th & 6th Ave.)
212-414-0720 — General

Chelsea — Po'An
521 W 25th St (bet 10th&11th St)
212-937-4855 — Dishware

East Village — Mokan

Mokan offers innovative and traditional museum quality antiques from Japan. We carry tableware, chairs, furniture, kimono, ornaments and art from Edo to Showa period as well as contemporary items like tea & sake cups, tenugui and more!
87 Third Ave (bet 12th & 13th St.)
212-505-5858 www.themokan.com — Antique/General

Lower Mhn — KITEYA SOHO

Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, washi papers and more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth and fabric.
464 Broome St (bet Mercer & Greene St.)
212-219-7505 www.kiteya.com — General

Lower Mhn — The Kimono House

They carry over 100 kimono ranging from formal tradition to casual, new and vintage. A wide variety of Obis. Tabi socks and other kimono accessories are available. They also offer Kitsuke (kimono dressing) services for weddings and special occasions.
102 Spring St (at Thompson St.)
212-505-0232 http://kimonohouse.blogspot.com — Kimono

Lower Mhn — Korin
57 Warren St (bet Church St and W B'way)
212-587-7021 — Dishware

Queens — Sato Trading
52-15 11th St Long Island City NY 11101
718-472-5413 — Dishware

New Jersey — Utsuwa-No-Yakata

Art on plates is another aspect of enjoying a meal. Japanese tradition is to choose the right shape, size and colors of a plate to suit the food being served. Experience Japanese tableware at Utsuwa-No-Yakata, direct importer of Japanese potteries.
595 River Rd Edgewater NJ 07020
201-941-1902 www.linkusa.com — Dishware

New Jersey — Mors New York
535 River Rd Edgewater NJ 07020
201-945-1134 — General

Pennsylvania — Morihata International
428 North 13th St Philadelphia PA
215-238-1325 — General

Online — J-Life International, Inc

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PO Box 1899 Conway NH 03818
1-866-983-9231 www.jlife-international.com — Home Decor

Online — Kimono Lily
63 Flushing Ave Brooklyn NY 11205
800-363-2488 — Kimono

Online — Wuhan New York

Tenugui (te=hand, nugui=wipe) are Japanese cotton towels used as towels, wrappings, decorations and accessories. Art works of tenugui are unique and elegant. These simple cloths bring the beauty of Japanese tradition and style into your life.
538 W 111th St (B way & Amsterdam)
212-231-8128 www.wuhanny.com — Towel

GALLERY

Upper West — Gallery Sekiko
155 W 66th St #1127 (B'way & Amsterdam)
212-496-4263 — Gallery

Chelsea — Ippodo
521 W 25th St (bet 10th&11th St)
212-967-4859 — Gallery

Chelsea — NYCoo Gallery
1133 Broadway (bet 25th & 26th St)
212-380-1149 — Gallery

Chelsea — Onishi Gallery
521 W 26th St. (bet 10th & 11th Ave.)
212-695-6035 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St (bet Essex & Norfolk)
212-674-0244 — Gallery

Queens — Gallery Gen
47-09 36th St. Long Island City NY 11101
718-392-7717 — Gallery

OTHER

Upper East — Absolute Piano

A Kawai dealer and a full service piano store located in East Harlem offers new and refurbished high quality pianos at affordable prices. They service range from sales, rentals, repairs and tuning to moving and storage. Rehearsal studio is also available.
1646 Park Ave (at 116th St.)
212-987-6173 www.absolutepianoNY.com — Other goods

Midtown West — Toho Shoji N.Y.
990 6th Ave (bet 36th & 37th Ave.)
212-868-7465 — Jewelry Supply

Midtown East — Terry May
153 E 53rd St. (bet Lexington & 3rd Ave.)
212-888-0393 — Other Goods

Lower Mhn — Purinro NY
513 Hudson St (Christopher & W. 10th St.)
212-727-2641 — Other Goods

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JAPAN POP QUIZ

Which Japanese fairy tail does NOT exist?

1. Momotaro
2. Kintaro
3. Chikarataro
4. Sushitaro

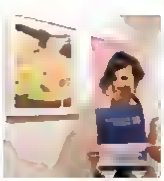
Thank you for coming to

CHOPSTICKS NY COVER ARTIST CONTEST 2010

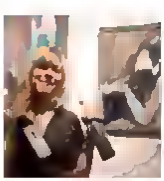
AN EXHIBITION OF THE FINAL CONTESTANTS

We thank everyone who attended the 3rd Annual Chopsticks NY Cover Artist Contest: The Exhibition of the Final Contestants held on September 30th at NY Coo Gallery. We also express our gratitude to the sponsors for their immense support. Looking forward to seeing you next year!

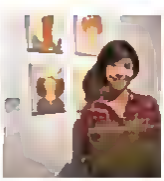
Sponsors: Continental Airlines, ITO EN, Shirakiku



Cover Artist for 2011
Continental Airline Award
Crystal Cheung



People's Choice
Silkroad Award
Audrey Bagley



Ito en Award
Yoswadi Krutklom

Nishimoto Trading Award
Erin Dodge

Nanbu Bijin / Sake Discoveries Award
Erin Dodge

Onishi Award
Shawn Park

FOOD DRINK GROCERY

RESTAURANT REVIEW
HATSUHANA PARK / OMS/B / NARUTO RAMEN BROOKLYN

ASIAN RESTAURANT REVIEW
KATI

LET'S EAT THE SEASON
APPLE

THE KURAMOTO
NISHIYAMA BREWERY

LISTINGS
JAPANESE RESTAURANT
OTHER ASIAN RESTAURANT
GROCERY & SAKE

SUSHI / JAPANESE

Hatsuhana Park

237 Park Ave., (bet 45th & 46th Sts.) New York, NY 10017
TEL 212-661-3400
Lunch Mon-Fri 11:45am-2:45pm Dinner Mon-Fri 5:30-10pm

When it comes to sushi, both **Hatsuhana** and **Hatsuhana Park** are fixtures in the city, having been in operation since the 70s and 80s, respectively. Hatsuhana Park is a more casual, less expensive version of its main establishment, Hatsuhana. It features tapas style dishes you can have over drinks, in addition to the top quality sushi the restaurants are known for. Just a 5 minute walk from Grand Central Station, it's also a perfect meeting place to hang out with friends, coworkers, or even by yourself to catch a light nibble and a few drinks after a hard day of work. Happy hour is from 5:30-8:30pm where a mug of beer is only $2.75 and a pitcher is $11.99. Some snack items like *Garlic Squid*, *Tempura*, *Karaage* (fried chicken) and 6 others are only $3, and it's a perfect way to sample their great food without spending top dollar. The other great-deal in the restaurant is *Lady's Set*, a 4 course dinner set which costs only $18. Hatsuhana Park also offers an extensive catering service for various sizes and budgets, from small groups to huge parties serving up to as many as 100 people. Consult them to secure your plan for the upcoming party season.

LADY'S SET

Hatsuhana Park's best seller *Lady's Set*, includes 1 sushi roll, 4 pieces of sushi, 1 Inaniwa udon noodles, 3 appetizers that change by season, and a dessert. Masterfully prepared and elegantly presented, it amuses food conscious ladies. Not available for gentlemen, unfortunately.

3 Best Sellers

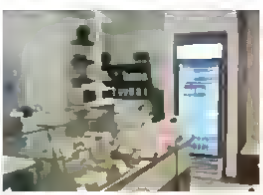
- **Lady's Set** $18 (Dinner)
- **Chirashi Special** $30 (Dinner)
- **Various Light Nibbles** $3

JAPANESE

Oms/b

156 E. 45th St. (bet. 3rd and Lexington Aves.), New York, NY 10017
TEL: 212-922-9786
Mon-Fri: 8am-7:30pm Sat: 11:30am-5pm

The one and only eatery dedicated to rice-balls, **Oms/b**, has been going strong since it first opened its doors in Midtown Manhattan seven years ago. The café has the traditional rice-balls like salmon roe, and ume, but they are best known for their original recipes that you can't get anywhere else, such as *Shrimp Pop Corn*, *Lobster Salad*, and *Fried Octopus*. With over 25 different kinds regularly displayed and 60 recipes total, this place is serious when it comes to rice-balls. Every single one is beautifully decorated as if it was cake. After all, this is where the colorful soy paper rice balls first started. But looks are not the only thing important. According to Ms. Izumi, café manager, they worked hard to study up on rice and water. They use "the kind of rice best fit for making creative rice-balls, filtered water, and use charcoal in the rice cooker to get the best results for the rice." Besides the rice-balls, the café also has *Udon Noodle*, *Bento Boxes*, and *Set Menus* that combine rice-balls. Right now the café offers a special *Udon Noodle Set with 2 Rice Balls* for only $10.50. Stop by, and let the deliciously chewy noodles and gorgeous rice balls restore your soul.



UDON NOODLE SET WITH 2 RICE BALLS

Udon Noodle Set with 2 Rice Balls (Kakage [Vegetable Tempura] Udon with Chili Shrimp and Teriyaki Chicken Rice-Balls shown above) When you order this set, you can choose your own kind of udon and rice balls. The combination makes a nice and hearty meal for the cold season.

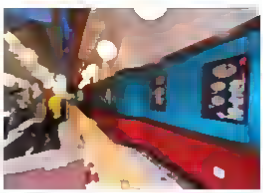
3 Best Sellers

- **Salmon rice ball** $2
- **Spicy Tuna rice ball** $2
- **Shrimp Pop Corn rice ball** $2.75

RAMEN / JAPANESE

NEW Naruto Ramen (Brooklyn)

276 5th Ave. (bet. 1st St. & Garfield Pl.), Brooklyn, NY 11215
TEL: 718-832-1111
Sun-Thu 12pm-10pm Fri-Sun 12pm-11pm



Ramen noodles have taken the city by storm in recent years, but the boom has yet to cease. In fact, with more ramen restaurants opening outside of Manhattan, it seems to be that the boom is only expanding, with Park Slope just welcoming one in their area. The new **Naruto Ramen** in Brooklyn has only been open for a few weeks, and already they are seeing a number of repeaters. The menu looks identical to the one in Manhattan, but the difference is, the Brooklyn store does have a vegetarian version whose broth is taken from seaweed and shiitake mushrooms. Customers can choose from three stages of spiciness for all orders of ramen, and additional toppings start at 50 cents. The noodles have great consistency and the right density, while the soup has a lot of depth in flavor. Their signature ramen is Naruto Ramen, which is soy sauce flavor, but others like curry ramen, and miso ramen is just as popular. Like many ramen houses, this place also has gyoza dumplings, sausages, chicken curry, and cha-han (fried rice) besides ramen, but the menu is bound to expand, so keep your eyes open for additional yummy things offered here in the near future.

SURA TANMEN

Its uniquely thick soup with slight sourness and a touch of spiciness is mouthwatering. The consistency of the hand-made noodles is absorbent enough to allow the soup to cling around it, making every bite just as delicious as the next. It's topped with fish cake, roast pork, egg and various vegetables.

3 Best Sellers

- **Naruto Ramen** $9
- **Miso Ramen** $9
- **Sura Tanmen** $10

Japanasa Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available — Open for Lunch
M Tu W Day Close — Delivery
Th F Sa Su — Family Dining
Romantic Dining — Local Favorite
Vegetarian Friendly — Business Dinner

Coupon available at www.chopsticksny.com

Upper West

Upper West — Akai Sushi Lounge
507 Columbus Ave (bet 84th & 85th St.) — $18
212-962-6200

Upper West — Bar Masa
Time Warner Ctr 10 Columbus Ctr — $69
212-823-9800

Upper West — Dan Japanese Restaurant

Serving affordable Japanese dishes for $20 or less in the heart of Lincoln Sq. for over 30 years. Their sushi chef Mr. Miyabe and the dining chef Mr. Hara are both native Japanese and have been satisfying our patrons with delicious meals for over a decade.
2018 Broadway (at 68th St.) — $20
212-877-5255

Upper West — Gari
370 Columbus Ave (bet 77th & 78th St.) — $80
212-362-4816

Upper West — Haru
433 Amsterdam Ave (bet 80th & 81st St.) — $35
212-579-5655

Upper West — Ichie Restaurant
53 W 106th St (Manhattan & Columbus Ave.) — $20
212-865-4688

Upper West — Kitaro
510 Amsterdam Ave (bet 84th & 85th St.) — $18
212-787-8008

Upper West — Kouzan
985 Amsterdam Ave (at 93rd St.) — $25
212-280-8080

Upper West — Kumo Sushi
155 W 72nd St. (Columbus & Amsterdam Ave.) — $30
212-580-8229

Upper West — Mama Sushi
237 Dyckman St (Broadway & Seaman Ave.) — $26
212-544-0003

Upper West — Manu Organic Cafe
546 Amsterdam Ave (bet 81st & 82nd St.) — $20
212-787-1110

Upper West — Masa
Time Warner Ctr., 10 Columbus Cir — $400
212-823-9800

Upper West — Mutsu
463 Columbus Ave (bet 83rd & 84th St.) — $20
212-799-7822

Upper West — Momoya Amsterdam
427 Amsterdam Ave (bet 80th & 81st St.) — $35
212-580-0007

Upper West — Next Door
213 W 107th St (Pinehurst & Fort Washington) — $25
212-543-2111

Upper West — Ozu
566 Amsterdam Ave (bet 87th & 88th St.) — $20
212-787-8318

Upper West — Planet Sushi
380 Amsterdam Ave (at 78th St.) — $25
212-712-2162

Upper West — Suga Grill
1268 Amsterdam Ave (bet 122nd & 123rd St.) — $25
212-666-8996

Upper West — Saji's
258 W 109th St (bet Broadway & Amsterdam Ave.) — $20
212-749-1434

Upper West — Sumu Sushi
564 Amsterdam Ave (bet 106th & 107th St.) — $25
212-280-5858

Upper West — Saa-Chan
2707 Broadway (bet 103rd & 104th St.) — $26
212-749-5008

Upper West — Sushi A-Go-Go
1900 Broadway (bet 63rd & 64th St.) — $20
212-724-9340

Upper West — Sushi Haaa
468 Amsterdam Ave (bet 82nd & 83rd St.) — $35
212-874-1076

Upper West — Sushi Yu 2
627 W 148th St (bet Pinehurst & Cabana) — $25
212-781-8833

Upper West — Tamaya
4030 Broadway (at St Nicholas Ave.) — $35
212-568-0036

Upper West — Tonzun
285 Columbus Ave (bet 73rd & 74th St.) — $32
212-580-7300

Upper West — Viae Sushi & Sake
2859-55 Broadway (bet 115th & 116th St.) — $20
212-222-3568

Upper East

Upper East — Aki Sushi
1425 York Ave (bet. 75th & 76th St.) — $30
212-628-8885

Upper East — Akira
1771 1st Ave (bet. 91st & 92nd Ave.) — $25
212-828-8068

Upper East — Donguri
305 E 83 d St (bet 1st & 2nd Ave.) — $54
212 737-5656

Upper East — East Japanese
354 E 60th St. (bet 1st & 2nd Ave.) — $22
212-734-5270

Upper East — Fuji Yama
1466 1st Ave (bet 76th & 77th St.) — $30
212-249-2772

Upper East — Geisha
33 E 61st St. (bet Park & Madison Ave.) — $61
212-813-1113

Upper East — Giaza
800 Lexington Ave (at 62nd St.) — $20
212-888-7888

Upper East — Haru
1328 3rd Ave (at 76th St.) — $30
212-452-1028

Upper East — Haru Sake Bar
1327 3rd Ave (at 76th St.) — $38
212-452-2230

Upper East — Hokkudo
1617 2nd Ave (at 84th St.) — $25
212 288-1602

Upper East — Ichiro
1684 2nd Ave (bet. 87th & 88th St.) — $30
212-369-8300

Upper East — Ikesohana
1015 Lexington Ave (bet. 72nd & 73rd St.) — $20
212-737-6639

Upper East — Iron Sushi
355 E 78th St. (bet. 1st & 2nd Ave.) — $28
212-772-9780

Upper East — Isohama
1689 3rd Ave (bet. 93rd & 94th St.) — $35
212-828-0039

Upper East — Iwasuki Sushi
1103 1st Ave (bet. 60th & 61st St.) — $25
212 308-9029

Upper East — Kao Sushi
1260 1st Ave (bet. 68th & 69th St.) — $25
212-358-2754

Upper East — Ku Sushi (2nd Ave.)
1328 2nd Ave (at 70th St.) — $31
212-439-1078

Upper East — Ko Sushi (York Ave.)
1819 York Ave (bet. 85th & 86th St.) — $31
212-772-8838

Upper East — Kuto Sushi
310 E 53rd St. (bet. 1st & 2nd Ave.) — $30
212-425-1218

Upper East — Kyoto Sushi
1240 Lexington Ave (bet. 83rd & 84th St.) — $30
212 288-5024

Upper East — Mutsu
411 E 70th St. (bet. York & 1st Ave.) — $30
212 744-5454

Upper East — Mr. Ginger
1572 2nd Ave. (bet. 81st & 82nd St.) — $33
212-906-1188

Upper East — Naruto Ramen

Their signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $6.50 on Mondays and GYOZA for $2.50 on Wednesdays.
1596 3rd Ave (bet. 89th & 90th St.) — $10
212-289-7803

Upper East — Ooki Sushi
1575 3rd Ave (bet. 88th & 89th St.) — $35
212-426-3388

Upper East — Paka
343 E 85th St. (bet. 1st & 2nd Ave.) — $30
212 249-0569

Upper East — Sasahana
401 E 73 d St (bet 1st & York Ave.) — $89
212-249-8583

Upper East — Shuhu-Shuhu 70
314 E 70th St (bet 1st & 2nd Ave.) — $37
212-861-5635

Upper East — Sushi Haaa
1501 E 2nd Ave (at 78th St.) — $30
212-327-0582

Upper East — Sushi of Gari
402 E 70th St (bet 1st & York Ave.) — $80
212-517-5340

Upper East — Sashi Seki
1143 First Ave (bet 62nd & 63rd St.) — $57
212-371-0238

Upper East — Sushi Suki
1577 York Ave (bet 83rd & 84th St.) — $20
212 249-3766

Upper East — Tatani 72
1400 2nd Ave (bet. 72nd & 73rd St.) — $20
212-472-1700

Upper East — Tenzan
962 2nd Ave (at 58th St.) — $35
212-980-5300

Upper East — Tonyaki Boy
1640 3rd Ave (bet. 91st & 92nd St.) — $7
212-987-9150

Upper East — Tokabei 86
314 E 86th St (bet 1st & 2nd Ave.) — $25
212-628-5334

Upper East — TORI SHIN
1153 1st Ave (bet 64th & 65th St.) — $70
212-988-8408

Upper East — Totoya
1144 1st Ave (at 63rd St.) — $25
212 753-0422

Upper East — Tsuki Restaurant
1410 First Ave (bet. 74th & 75th St.) — $25
212-517-8800

Upper East — Wajima
134 E 61st St (bet Lexington & Park Ave.) — $40
212-813-9065

Upper East — Wasabi Lobby
1584 2nd Ave (at 82nd St.) — $30
212-988-8812

Upper East — YUKA Restaurant
1557 2nd Ave (bet 80th & 81st St.) — $25
212 772-9675

Upper East — Yuku
1531 York Ave (at 81st St.) — $25
212-988-5900

Midtown West

Midtown West — Aki Sushi
356 W 52nd St. (bet. 8th & 9th Ave.) — $30
212 262-2988

Midtown West — Aoki
234 W 48th St (bet. Broadway & 8th Ave.) — $30
212-398-2356

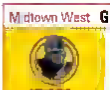
Midtown West — Bumbun 52
344 W 52nd St (bet. 8th & 9th Ave.) — $18
212-315-2777

Midtown West — Beahana
47 W 56th St (bet. 5th & 6th Ave.) — $30
212-581-0330

Midtown West — Bento Nouveau

They offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious", they are here to provide ready-to-eat Japanese meals and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available.
1407 Broadway (bet. 38th & 39th St.) — $8
212-394-1405

Midtown West — Blue Ribbon Sushi
308 W 58th St. (bet. 8th & 9th Ave.) — $61
212-397-0404

Midtown West — GO! GO! CURRY!

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery available in Midtown West and East for a limited time. Details on website.
273 W 38th St (bet. 7th & 8th Ave.) — $6.5
212 730-5555 www.gogocurryusa.com

Midtown West — East 55
253 W 55th St (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West — Go Sushi
758 9th Ave (at 51st St.) $20
212-459-2298

Midtown West — Haru
205 W 43rd St. (bet. Broadway & 8th Ave.) $35
212-336-3610

Midtown West — Hayashi Yo
157 5th Ave (bet. 55th & 56th St.) $14
212-251-2999

Midtown West — Inakaya
820 8th Ave. (at 40th St.) $45
212-354-2135

Midtown West — Iroha
152 W 49th St. (bet. 6th & 7th Ave.) $20
212-939-9043

Midtown West — Ise 56
56 W 56th St (bet. 5th & 6th Ave.) $20
212-707-8702

Midtown West — Ishihama
315 5th Ave (at 32nd St.) $25
212-695-0202

Midtown West — KATSUHAMA55
43-45 W 55th St (bet. 5th & 6th Ave.) $18
212-541-7145

Midtown West — Kadoma 45
301 W 45th St. (at 8th Ave.) $20
212-582-6055

Midtown West — Kai
40 W 40th St (5th & 6th Ave) $60
212-921-3330

Midtown West — Kyotofu
705 9th Ave (bet. 48th & 49th St.) $25
212-574-6012

Midtown West — Menchanko-Tei
43-45 W 55th St (bet. 5th & 6th Ave.) $18
212-247-1585

Midtown West — Menkoi-Tei
60 W 56th St (bet. 5th & 6th Ave.) $20
212-757-1942

Midtown West — Monstar Sushi
22 W 46th St. (bet. 5th & 6th Ave.) $30
212-398-7707

Midtown West — Natsumi
228 W 50th St (bet. Broadway & 8th Ave.) $30
212-258-2308

Midtown West — NOBU 57
40 W 57th St (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West — Oyishi Sushi
374 W 46th St. (at 9th Ave.) $12
212-265-5946

Midtown West — Rio & Yoa
328 W 45th St. (bet. 8th & 9th Ave.) $25
212-307-0717

Midtown West — Saka Bar Hagi
152 W 49th St (bet. 6th & 7th Ave.) $30
212-764-8548

Midtown West — Sapporo
152 W 49th St. (bet. 6th & 7th Ave.) $13
212-869-8872

Midtown West — Shimize
318 W 51st St. (bet. 8th & 9th Ave.) $50
212-581-1581

Midtown West — Soba Nippon
19 W 52nd St (bet. 5th & 6th Ave.) $30
212-489-2525

Midtown West — Sagiyama
251W 55th St (bet. Broadway & 6th Ave.) $90
212-956-0170

Midtown West — Sushi Demo Demo
330 W 56th St. (bet. 8th & 9th Ave.) $60
212-707-8008

Midtown West — Sushi of Gari 46
347 W 46th St (bet. 8th & 9th Ave) $80
212-957-0046

Midtown West — Sushi Zen
108 W 44th St (bet. 5th & 7th Ave.) $70
212-302-0707

Midtown West — Sushidan
123 W 49th St (bet. 6th & 7th Ave.) $45
212-956-2600

Midtown West — Sushiya
29 W 56th St (bet. 5th & 6th Ave.) $20
212-247-5756

Midtown West — Tachigui Sobaya
732 7th Ave (bet. 48th & 49th St.) $8
212-265-8181

Midtown West — Teriyaki Boy
865 8th Ave (bet. 57th & 58th St.) $7
212-307-7202

Midtown West — Totto Ramen
366 W 52nd St. (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West — Yakitori TOTTO
251 W 55th St (bet. Broadway & 8th Ave.) $40
212-245-4555

Midtown West — Yoshinoya
256 W 42nd St (bet. 7th & 8th Ave.) $7
212-703-9340

Midtown West — Yummy Sushi
30 Rockfeller Plaza Concourse Level $7
212-459-2100

Midtown East

Midtown East — Aburiya Kinnosuke
213 E 45th St (bet. 2nd & 3rd Ave.) $51
212-867-5454

Midtown East — Aquamarine
713 2nd Ave. (bet. 38th & 39th St.) $30
212-297-1990

Midtown East — Azuma
3 E 44th St (bet. Madison & 5th Ave.) $25
212-661-0001

Midtown East — DON8URI-YA
137 E 47th St (bet. 3rd & Lexington Ave.) $25
212-980-7909

Midtown East — E53 Teriyaki House
220 E 53rd St. (bet. 2nd & 3rd Ave.) $20
212-838-6075

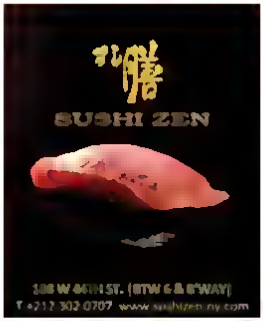
Midtown East — Gya-Kaku
805 3rd Ave. 2 El (at 50th St.) $40
212-702-8816

Midtown East — Hakobai
The Kitano Hotel 66 Park Ave (at 38th St.) $80
212-685-7111

Midtown East — Hatsuhana Park

Casual dining experience with authentic and fresh sushi. The combination of premium seafood and rice is sure to please your appetite! A wide variety of appetizers are popular among the Japanese patrons. Enjoy a relaxing time with great food in a cozy atmosphere

237 Park Ave (at 46th St.) $35
212-661-3400 www.hatsuhana.com



Midtown East **Harn**
290 Park Ave (at 46th St.)
212-490-0680 — $35

Midtown East **Hatsuhana**
17 E 48th St (bet Madison & 5th Ave)
212-355-3345 — $50

Midtown East **Hide-Chan Ramen**
248 E 52nd St, 2 Fl (bett 2nd & 3rd Ave)
212-813-1800 — $20

Midtown East **Ise 49**
151 E 49th St (bet 3rd Ave & Lexington)
212-319-5676 — $25

Midtown East **Izakaya Aryoshi**
228 E 53rd St (bet 2nd & 3rd Ave)
212-319-3940 — $25

Midtown East **Izakaya Riki**
141 E 45th St (bett 3rd & Lexington Ave)
212-986-5604 — $30

Midtown East **KATSUHAMA47**
11 E 47th St (bet. Madison & 5th Ave)
212-758-5903 — $16

Midtown East **Kuruma Zushi**
7 E 47th St 2 Fl (bet Madison & 5th Ave)
212-317 2802 — $110

Midtown East **MEGU Midtown**
845 UN Pl (bet 47th & 48th st)
212-954 7777 — $125

Midtown East **Meachanko-Tei**
131 E 45th St (bet. 3rd & Lexington Ave)
212-986-5005 — $14

Midtown East **MOCO**

Moco Moco Lounge is now open on the 2nd floor of Moco Mon to Sat from 7pm to 2pm They now serve ramen noodles on both floors Moco is open on Sun & Mon 4pm 11pm Tue- Thu 5pm 1am and Fri & Sat 5pm—2pm
519A 3rd Ave (bet 34th & 35th St.)
212-685-0663 — $30

Midtown East **Nadu-Sushi**
135 E 50th St (bet 3rd & Lexington Ave)
212-838-2537 — $25

Midtown East **Negiya**
9 E 37th St (bet Madison & 5th Ave)
212-686-2233 — $15

Midtown East **Nippon**
155 E 52nd St (bett 3rd Ave & Lexington)
212-759-0225 — $43

Midtown East **Oms/b**
158 E 45th St (bet. 3rd & Lexington Ave)
212-922-0763 — $9

Midtown East **Onyn**
143 E 47th St (bet 3rd & Lexington Ave)
212-715-0400 — $30

Midtown East **RED & BLACK**
250 E 52nd St (bett 2nd & 3rd Ave)
212-628-4255 — $30

Midtown East **Restaurant SEO**
249 E 49th St (bet 2nd & 3rd Ave)
212-355-7722 — $40

Midtown East **Sakagura**

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials Homemade soba and lunch set of soba & rice bowl are popular This amazing hideout situated on the basement level is perfect for couples. Private parties available
211 E 43rd St 81F (bet 2nd & 3rd Ave)
212-953-7253 www.sakagura.com — $50

Midtown East **Riingo**
205 E 45th St. (bet 2nd & 3rd Ave)
212-867-4200 — $50

Midtown East **Shaburi**
125 E 39th St (bet Lexington & Park Ave)
212-867-6899 — $30

Midtown East **Shinhashi**
7 E 48th St (bet Madison & 5th Ave)
212-613 1000 — $35

Midtown East **Shochu Bar Hatchan**

Conveniently located near Grand Central Station it's an oasis offering a wide selection of shochu and Japanese tapas Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant No cover charge Discover your favorite shochu here
210 E 44th St. (bet 2nd & 3rd Ave)
212-697-5075 — $30

Midtown East **Soba TOTTO**
211 E 43rd St 1 Fl (bet 2nd & 3rd Ave)
212-557-6200 — $40

Midtown East **Sushi Time**
621 2nd Ave (at 44th St)
212-463-8993 — $20

Midtown East **SushiAnn**
38 E 51st St (at Park Ave)
212 755-1780 — $50

Midtown East **Sushidan**
15 E 49th St (bet. Madison & 5th Ave)
212-759-2700 — $45

Midtown East **Takesushi**
102E 2nd Ave (bet 54th & 55th St)
212-355-3557 — $35

Midtown East **Tokyo**
342 Lexington Ave. (bet 39th & 40th St.)
212-697-8330 — $50

Midtown East **Tsushima**
141 E 47th St (bet 3rd &Lexington Ave)
212 207 1938 — $40

Midtown East **Udon West**
150 E 46th St (bett 3rd & Lexington Ave)
212-922-9677 — $10

Midtown East **Yakitori East**
210 E 44th St (bet 2nd & 3rd Ave)
212-697-5075 — $20

Midtown East **YAMA Restaurant**
306 E 49th St (bet 1st & 2nd Ave.)
212-355-9370 — $37

Midtown East **Yummy Sushi**
875 3rd Ave Food Court Lower Level
212-888-8801 — $7

Korea Town

Korea Town **Ichi Umi Restaurant**
9 E 32nd St (bet Madison & 5th Ave)
212-725-1333 — $25

Korea Town **Izakaya Moku**
10 W 32nd St 2 Fl (bet 5th Ave. & Broadway)
212-736 3232 — $20

Korea Town **Kiraku**
2 W 32nd St (bet. 5th Ave & Broadway)
212-695 7272 — $25

Korea Town **Toyama Sushi**
11 W 36th St (bet 5th & 6th Ave)
212-967-9541 — $22

Chelsea

Chelsea **Blue Ginger**
108 8th Ave (bet 15th & 16th St)
212-652-0811 — $30

Chelsea **Dnoh Sushi**
300 W 23rd St (bet 8th & 9th Ave)
212-727-0888 — $20

Chelsea **ENNJU**
20 E 17th St (bet. 5th Ave & Broadway)
646-338-7004 — $10

Chelsea **Iron Sushi**
440 3rd Ave (bet 30th & 31st St)
212-447-5822 — $25

Chelsea **Izakaya Tan**
207 10th Ave (bet. 22nd & 23rd St)
212 627 7777 — $25

Chelsea **Matsuri**
369 W 16 St (at 9th Ave)
212-243-6400 — $30

Chelsea **Momoya Chelsea**
185 7th Ave (at 21st St)
212-989-4466 — $40

Chelsea **Monster Sushi**
158 W 23rd St (bett 6th & 7th Ave)
212-620-9131 — $30

Chelsea **MORIMOTO**
88 10th Ave (bet 15th and 16th St.)
212-989-8883 — $30

Chelsea **Naka Naka**
458 W 17th St (bet 9th & 10th Ave)
212-929-4544 — $50

Chelsea **Tanuki Tavern**
Gansevoort Hotel 18 9th Ave (at 13th St)
212-680-6766 — $50

Chelsea **Tebnya**
144 W 19th St (bet 6th & 7th Ave)
212 924-3335 — $10

Gramercy

Gramercy **15 EAST**
15 E 15th St (bet. Broadway & 5th Ave.)
212-647-0015 — $80

Gramercy **Aji Sushi**
519 3rd Ave (bet 34th & 35th St)
212-686-2055 — $35

Gramercy **BUTAI**
115 E 18th St (bet. Irving Pl. & Park Ave S)
212-387-4805 — $38

Gramercy **Choshi**
77 Irving Place (at 19th St)
212 420-1419 — $20

Gramercy **Hamachi**
34 E 20th St (bet Park Ave. & Broadway)
212 420-1508 — $17

Gramercy **Hana**
346 1st Ave (at 20th St)
212-598-0135 — $30

Gramercy **Harn**
220 Park Ave S (at 18th St)
646-428-0969 — $35

Gramercy **JAPONAIS**
111 E 18th St (bett Irving Pl. & Park Ave S)
212-260-2020 — $65

Gramercy **Katen Sushi East**
398 3rd Ave (bet 25th & 27th St)
212-689 2326 — $15

Gramercy **Kiku Sushi 3**
121 E 27th St (bett Lex & Park Ave S)
212-213-3868 — $25

Gramercy **Mishima**
164 Lexington Ave (bett 30th & 31st St)
212-532-8596 — $25

Gramercy **Momokawa**
157 E 26th St (bett 3rd Ave. & Lexington)
212-684 7630 — $45

Gramercy **Suburi**
168 Lexington Ave (bett 30th & 31st St)
212-481-7266 — $25

Gramercy **Sushi SAMBA**
245 Park Ave. South (bet. 19th & 20th St)
212-475-3377 — $35

Gramercy **Sushi SEN-NIN**
30 E 33rd St (bet. Park Ave S & Madison)
212-889-2208 — $40

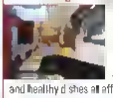
Gramercy **Tenkawa Ramen**
18 Lexington Ave (bet. 23rd & 22nd St.)
212 777 2939 — $12

Gramercy **YAMA Restaurant**
122 E 17th St (at Irving Pl)
212-475-0989 — $20

West Village

West Village **aki on west 4**
181 W 4th St (bet. 6th & Barrow St)
212-989-5440 — $44

West Village **Blue Ribbon Sushi**
119 Sullivan St (bet Spring & Prince St)
212-343-0404 — $51

West Village **Chu Chu Sushi**

A neighborhood restaurant perfect for a get together with friends and family They offer their inherited traditional home cooking including many organic and healthy dishes at affordable prices. Student discount available
15 West 8th St. (bet 5th & 6th Ave)
212-473-3333 www.chochosanrestaurant.com — $25

West Village **Hakata Tonton**
51 Grove St (bet 7th Ave & Bleecker St)
212-242-3599 — $25

West Village **Marumi**
546 LaGuardia Pl (bet Bleecker & 3rd St)
212-979-7055 — $30

West Village **Miyagi**
220 W 13th St (bett 7th & Greenwich Ave)
212-620-3830 — $20

West Village **Nagomi**
175 Prince St (bet Thompson & Sullivan St)
212-387-0230 — $35

West Village **Ramen Takumi**
90 University Pl (bet 11th & 12th St)
212 229-1420 — $13

West Village **Rockmishi**
11 Barrow St (bett W 4th & Bleecker St)
212-675-7775 — $35

West Village **Soto**
357 6th Ave (bet. 4th St & Washington Pl)
212-414-3068 — $46

West Village **Sushi Mambo**
255 Bleecker St (bet Leroy & Cornelia St.)
212-675-6895 — $10

West Village **Sushi Yawa**
25 W 9th St (bet. 5th & 6th Ave.)
212 253-9855 — $30

West Village **Tomoe Sushi**
172 Thompson St (bet. Houston & Bleecker St.) $30 L
212-777-9346

West Village **Ushiwakamaru**
136 W Houston St (bet Sullivan & MacDougal St.) $80 Su
212-229-4181

West Village **YAMA on Carmine St.**
38-40 Carmine St. (bet. Bedford & Bleecker St.) $37 Su L
212-980-8300

East Village

East Village **Ashiya**
107 1st Ave (bet. 10th & 11th St.) $15 L
212-505-9348

East Village **Avenue A Asian World**
103-105 Avenue A (bet. 6th & 7th St.) $20 L
212-982-9108

East Village **BOND STREET**
6 Bond St. (bet. Lafayette & Broadway St.) $75
212-777-8500

East Village **Cha-Ae**

Serving a wide variety of tea from China, Japan and Ceylon as well as original sweets created by our pastry chef. Daily Special Set for lunch or dinner goes well with a cup of sake. Traditional tea ceremony in Sekiguchi (tatami tea room) is available by reservation.
230 E. 9th St. 2nd Fl. (bet. 2nd & 3rd Ave.) $20 L
212-228-8030 www.chaanteahouse.com

East Village **Chiyoan**
328 E. 6th St. (bet. 1st & 2nd Ave.) $15 M
212-473-3364

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E. 10th St. (bet. 1st & 2nd Ave.) $20 L
646-602-8779 www.nycurry-ya.com

East Village **Dieci**

A tapas restaurant with a Japanese flare offers wide varieties of meals from $4. Try the signature dishes like Foie Gras Donburi with a choice of 20 kinds of sake and 40 labels of wines. The dinner menu changes seasonally, making every visit an exciting one.
229 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-387-0545 www.dieci-ny.com

East Village **GD Restaurant**
30 St. Marks Pl. (bet. 2nd & 3rd Ave.) $18
212-254-5510

East Village **Gya-Kaku**
31 Cooper Sq. (bet. 4th St. and Astor Pl.) $40 L
212-475-2969

East Village **Haseki**
210 E. 9th St. (bet. 2nd Ave. & Stuyvesant St.) $35 L
212-473-3327

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) $20 L
212-388-0088

East Village **Joponica**
100 University Pl. (at 12th St.) $40 L
212-243-7752

East Village **JEWEL BAKD**
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45 Su
212-979-1012

East Village **Kambi Ramen House**
351 E. 14th St. (bet. 1st & 2nd Ave.) $15 L
212-228-1398

East Village **Kamui Den**
196 Avenue A (bet. 11th & 12th St.) $25 D
212-777-2898

East Village **KASADELA**
647 E. 11th St. (bet. Ave. B & C) $30 M
212-777-1582

East Village **Keaka**
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-8363

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) $35 M
212-982-4140

East Village **May Chan Ramen**
119 2nd Ave. (at 7th St.) $16 L
212-982-4285

East Village **May's Place Sushi**
121 2nd Ave. (bet. 7th & St. Marks Pl.) $10 L
212-533-6448

East Village **Mankui-Tei**
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10 L
212-228-4152

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) $10 L
212-505-8001

East Village **Natori**
58 St. Marks Pl. (bet. 1st & 2nd Ave.) $25
212-533-7711

East Village **Noodle Cafe Zen**

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm.
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12 L
212-533-6855 www.zensushinyc.com

East Village **Nori**
123 2nd Ave. (bet. 7th and St. Marks Pl.) $20 M
212-477-4825

East Village **OHI Taisho**
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-673-1300

East Village **Otafuku**

A tiny vendor-like joint Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Tayaki and Dorayaki mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.
238 E. 5th St. (bet. 2nd & 3rd Ave.) $6 L
212-353-9503

East Village **Rai Rai Ken**

Have you ever seen the movie Tampopo, a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen in Kyuri MISO. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
214 E. 10th St. (bet. 1st & 2nd Ave.) $15 L
212-477-7030

East Village **Ramen Kuboya**
548 East 5th St. (bet Avenue A & B) $20
212-777-7010

East Village **Ramen Setagaya (St. Marks Pl.)**
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13 L
212-387-7958

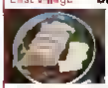
East Village — Robatayn NY
231 E 9th St. (bet 2nd & Stuyvesant St.) $25 M
212-979-9574

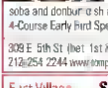
East Village — Soke Bar Dncibel
240 E 9th St (bet 2nd & 3rd Ave.) $40
212-979-2733

East Village — Snke Bnr Satskn
202 E 7th St (bet Ave B & C) $25
212-414-0333

East Village — Sapporo East
164 1st Ave (at 10th St.) $17
212 260-1330

East Village — Shnbn-Tntsu
219 E 10th St (bet 1st & 2nd Ave.) $30
212-477 2972

East Village — Sobnkoh

Sobakoh offers 100% hand made soba noodles and their savory dipping sauce is prepared w/ thick bonito flakes — a true rarity. Combinations of soba and donburi dish are $11-$14.50 for lunch. 4-Course Early Bird Special ($19.50) is served until 7pm
309 E 5th St (bet 1st & 2nd Ave.) $15
212-254 2244 www.thejapanesepalate.com/sobakoh

East Village — Sobayn

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba and dishes, side dishes and dessert. Daily special appetizers and sake selection available for dinner
229 E 9th St (bet 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya-nyc.com

East Village — Souee East Village
326 E 6th St. (bet 1st & 2nd Ave.) $12
212-388-1155

East Village — Sonen Restanrant
28 E 13th St (bet University Pl & 5th Ave.) $20
212-627-7150

East Village — Sushi Ariyoshi
810 Broadway (bet. 11th &12th St.) $30
212-388-1984

East Village — Sushi Lounge

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $16. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm
132 St. Marks Pl. (at Ave. A) $12
212-598 1188 www.sushiloungenyc.com

East Village — Tnkmbnchi East Villegn
85 Ave. A (at 6th St.) $25
212-505-6524

East Village — Teriynki Boy
219 E 10th St (bet. 1st & 2nd Ave.) $7
212-477-6058

East Village — Typhoon
75 St. Marks Pl. (bet. 1st & 2nd Ave.) $15
212-579-2790

East Village — Umnoin

Umnoin is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts
90 E 3rd St (bet 1st & 2nd Ave) $20
646-654-1122 www.downtownumino.com

East Village — Udon West
11 St. Marks Pl (bet. 2nd & 3rd Ave.) $20

East Village — Village Yokocho
8 Stuyvesant St 2Fl (bet 9th St & 3rd Ave.) $25
212-598-3041

East Village — Yakinikn West
218 E 9th St (bet 2nd & Stuyvesant St.) $25
212-979-9238

East Village — Yokitori Tnisbn
5 St. Marks Pl (bet 2nd & 3rd Ave.) $20
212 228-5066

East Village — Yoshi Sushi
131 Ave. A (bet St. Marks Pl. & 9th St.) $25
212-420-5909

Lower Manhattan

Lower Mhn — Bento Nouvenn

They offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious" they are here to provide ready-to-eat Japanese meals and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available
173 Broadway (at Courtland St.) $8
212-437-9714

Lower Mhn — Bento Nouvenn

Located a few steps away from Battery Park, they offer authentic Japanese ready-to-eat meals and snacks that are delicious and healthy for you. Our sushi, bento box and noodles are prepared fresh, and you can dine in or take your meal to the park to enjoy the view
32 Broadway (at Moore St.) $8
212-747-0894

Lower Mhn — Cube 63
63 Clinton St. (bet. Rivington & Stanton St.) $21 Su
212-228-6751

Lower Mhn — EN Japnesse Brassertn
435 Hudson St. (at Leroy St.) $40
212-647-9196

Lower Mhn — Greenwich Grill
428 Greenwich St. (bet. Laight & Vestry St.) $50
212-274-0428

Lower Mhn — Hnroko's Plecn
75 Thompson St. (bet. Broome & Spring St.) $15
212-625-1303

Lower Mhn — Ise Downtown
50 Pine St. (bet. Pearl & William St.) $30 Su
212-785-1500

Lower Mhn — Kaijou
21 South End Ave. (at W. Thames St.) $25
212-786-9008

Lower Mhn — Mntsngen
241 Church St. (at Leonard St.) $44
212 925-0202

Lower Mhn — MEGU New York
62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Lower Mhn — Mottsn
285 Mott St. (bet. Prince & Houston St.) $20
212 343-8017

Lower Mhn — NINJA
25 Hudson St. (bet. Reade & Duane St.) $35
212 274-8500

Lower Mhn — NDBU
105 Hudson St. (at Franklin St.) $100
212/219-0500

Lower Mhn — NDBU NEXT DOOR
109 Hudson St (bet. Franklin & N. Moore St.) $75
212-334-4445

Lower Mhn — Dnee
113 Thompson St. (bet. Spring & Prince St.) $30
212 925-9323

Lower Mhn — Quickly Shabn Sinbn
237B Grand St (bet. Chrystie St. and Bowery) $13 L
212-431 0098

Lower Mhn — Rosanjin
141 Duane St (bet. Church St. & W. Broadway) $80 Su
212 346-0664

Lower Mhn — Sachikn s on Clinton
25 Clinton St. (bet. E. Houston & Stanton St.) $33 M
212 253-2800

Lower Mhn — Souee Sobo
210 6th Ave. (at Prince St.) $20 L
212-807-7421

Lower Mhn — Soy
102 Suffolk St. (bet. Delancy & Rivington St.) $14 Su L
212-253-1158

Lower Mhn — Sushi Azabu
428 Greenwich (bet. Laight & Vestry St.) $50 L
212 274-0428

Lower Mhn — SuTetSbi
24 Peck Slip (bet. Front & Water St.) $20 L
212 766-2344

Lower Mhn — Takebachi Tnbnca
145 Duane St (Church & W. Broadway) $35 L
212 571-1030

Lower Mhn — Tokyn Lunch
10 John St (bet. Nassau St. & Broadway) $10 Su Su
212-608-1384 L

Lower Mhn — Yushi
250 Vesey St. (World Financial Center) $12 L
212-945-3088

Lower Mhn — Zutto
77 Hudson St. (bet. Jay & Harrison St.) $20 L
212/233-3267

Brooklyn

Brooklyn — 1 nr 8
66 S. 2nd St (bet. Wythe & Kent Ave.) $32 M
718-384-2152

Brooklyn — Blue Ribbon Sushi
278 5th Ave (bet. 1st St. & Garfield Pl.) $55
718-840-0408

Brooklyn — Bozu
288 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn — Geido
331 Flatbush Ave (bet. Park & Prospect Pl.) $20
718-638-6887

Brooklyn — Haknne
201 5th Ave (bet. Union St. & Berkeley Pl.) $25 L
718-230-5636

Brooklyn — Hibieo
333 Henry St. (at Pacific St.) $35 Su
718-250-8052 L

Brooklyn — Iran Chef Hnnse
92 Clark St (bet. Monroe Pl. & Henry St.) $15 L
718-858-8517

Brooklyn — Kappa Sekn House
388 5th Ave (bet. 7th & 8th Ave.) $30 L
718-832-2970

Brooklyn — Ki Snshi
122 Smith St (bet. Dean & Pacific St.) $30 L
718-935-0575

Brooklyn — Mizu
152 Bedford Ave (bet. 6th St & 7th St.) $20 L
718-782-6966

Brooklyn — Neruto Ramen
276 5th Ave (bet 1st&Garfield St.) $10 L
718-832-1111

Brooklyn — Dsakn
272 Court St (bet. Degraw & Kane St.) $30 L
718-643-0044

Brooklyn — Dshime Restaurant
71 7th Ave (bet. Berkeley Pl. & Lincoln Pl.) $18 L
718-783-1888

Brooklyn — goo Robata
387 Metropolitan Ave (at Havemeyer St.) $25
718-384-8493

Brooklyn — Sakura 6
637 Manhattan Ave (bet. Calyer St & Noble St.) $10 L
718-349-7888

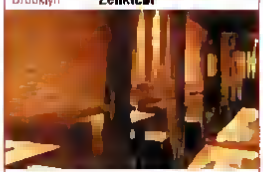
Brooklyn — Snppnro Hnru Japanese
622 Manhattan Ave (bet. Driggs & Nassau Ave.) $16 L
718-389-9721

Brooklyn — Supercore
305 Bedford Ave (bet. S 2nd & S 1st St.) $20 L
718-302-1625

Brooklyn — Tnro Sushi
446 Dean St (bet. 5th & Flatbush Ave.) $20 L
718-636-0972

Brooklyn — Teezae
711B 16th Ave (at 71st St.) $30 L
718-621-3238

Brooklyn — Yamnto
168 7th Ave (bet. 1st St. & Garfield Pl.) $18 L
718-840-0098

Brooklyn — Zenkichi

Since 2005 Zenkichi has been offering Tokyo-style seasonal small plates to homesick Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in the renovated semi-private dining loofta, diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city. Guests must be 14 years or older to be accommodated
77 North 6th St. (@ Wythe Ave.) $40
718-388-6985 www.zenkichi.com

Brooklyn — ZuZu Ramen
173 4th Ave. (at Degraw St.) $20 M
718-399-3838

Queens

Queens — ARIYOSHI
41-13 Queens Blvd. Sunnyside, NY 11104 $18 L
718-337-3288

Queens — go wasnbi
34-02 30th Ave. Astoria, NY $23 L
718-204-7354

Queens — KATSUNO
103-01 Metropolitan Ave. (at 71st Rd.) $35 M
718-575-4033

Queens — Kyoto Sushi
153-11 Union Tpk. Flushing, NY 11354 $25 L
718-380-2777

cho cho san
Japanese Restaurant
15 W 8th St. (bet 5th & 6th Aves)
212 473 3333
www.chochosanrestaurant.com
$10 ALL YOU CAN DRINK HOT SAKE
BOTTLE OF WINE 1/2 PRICE

Kamogawa
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lunch • dinner
103 Montgomery Street, Jersey City NJ
Reservation: 201.433.4567
NEWPORT LOCATION
lunch • brunch • dinner
99 Town Square Place, Jersey City NJ
Reservation: 201.533.0000

Kalbi on Mondays
50% OFF
Kobe Beef
$5.95 (reg.$9.50)
on Sundays & Wednesdays
HAPPY HOUR
Sun-Thu: 5pm-8pm
Fri & Sat. 11:30pm-3am
12oz Kirin Beer $2.50
Shochu (Iichiko, Satsuma Shiranami, Sudachi Chu, Kuro Kirishima, Lento)
$30/bottle
Yakiniku West
SUSHI ALSO AVAILABLE
218 E 9th St (bet 2nd & 3rd Ave) 7 Days Open!
212-979-9238 Hours Sun- Thu 5pm- 11:30pm Fri & Sat 5pm- 4am

7DAYS OPEN!
Traditional Tonkotsu pork based broth ramen since 1963!
HIDE-CHAN RAMEN
248 E 52nd St 2nd Fl
(Bet. 2nd & 3rd Ave)
212-813-1800
LUNCH Mon - Fri
11:30am-2:30pm
DINNER Mon - Sun
5:30pm-11:00pm
Serving Vegetarian Ramen as well!

Seasonal Kaiseki Experience in New York
Tempura Course $60, and other course meals are also available
Walk-in welcome
Rosanjin [TRIBECA
141 Duane St (bet West Broadway & Church St)
For Reservation www.rosanjintribeca.com / 212-346-0664
Kaiseki is a choreographed course meal consisting of small seasonal dishes served at careful intervals. The executive chef of Rosanjin Tribeca, Chef Shimazaki has served as an apprentice to Koichi Fujiguchi who is the master of Kaiseki cuisine in Kyoto. He later became the executive chef of Izumigo Plaza Hotel in Japan before coming to New York. The flavor of his Kyoto style Kaiseki is brilliantly executed with years of experience and exploration in art of food

Queens — **LINN Wafu Dining** — $35
23-13 Broadway Astoria NY 11106
718-204-0060

Queens — **Momiji Restaurant** — $20
37-04 Ditmars Blvd Astoria NY 11105
718-626-0588

Queens — **Setagaya (Flushing)** — $13
37-02 Prince St Queens NY 11354
718-321-0200

Queens — **Shiro of Japan Atlas Pk** — $20
80-40 Cooper Ave (at 80th St)
718-326-6704

Queens — **SUSHI ISLAND** — $20
97-18 Queens Blvd Elmhurst NY 11373
718-803-3033

Long Island

Long Island — **Akari** — $20
2063 Merrick Rd Merrick, NY 11566
516-378-3868

Long Island — **Benihana** — $30
2105 Northern Blvd Manhasset, NY 11030
516-627-3400

Long Island — **Benihana** — $30
920 Merchant's Concourse, Westbury NY
516-222-0051

Long Island — **Bocchan** — $40
14 Elm St Huntington NY 11743
631-673-0400

Long Island — **Inatome Japanese Steak House** — $28
6 5th St Valley Stream NY 11581
516-872-0413

Long Island — **Isobo** — $25
214 Jericho Tpk Floral Park NY 11001
516-437-4552

Long Island — **Kobari Restaurant** — $30
2016 Merrick Rd Merrick, NY 11566
516-223-8200

Long Island — **Koiso** — $25
540 Westbury Ave Carle Place NY 11514
516-333-3434

Long Island — **KuraBara** — $30
479 New York Ave Huntington NY 11743
631-673-0060

Long Island — **Kurofune** — $22
77 Commack Rd Commack, NY 11725
631-499-1075

Long Island — **Mamon Restaurant** — $35
1300 Franklin Ave Garden City NY 11530
516-747-3388

Long Island — **Nagashima** — $25
12 A-1 Jericho Tpk Jericho NY 11753
516-338-0022

Long Island — **Rock-n-Sake Port WA** — $30
90 Main St. Port Washington NY 11050
516-883-7253

Long Island — **Sapporo** — $35
3266 Merrick Rd Wantagh NY 11793
516-785-3853

Long Island — **Sen Restaurant** — $40
23 Main St. Sag Harbor NY 11963
631-725-1774

Long Island — **Shiro of Japan** — $20
401 Old Country Rd Carle Place NY 11514
516-997-4770

Long Island — **SUSHI ICHI** — $25
700 N Country Rd Setauket, NY 11733
631-689-3111

Long Island — **TAIKO Restaurant** — $20
158 Village Ave. Rockville Centre NY 11570
516-678-5148

Long Island — **Taka Sushi** — $20
821 Carman Ave Westbury NY 11590
516-097-0033

Long Island — **Take Sushi** — $20
1035 Broadway Woodmere NY 11598
516-569-3508

Long Island — **Restaurant Yamagachi**

Since 1989 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from their regular menu, daily lunch specials and the Chef Specials are popular among the local patrons.

93 Main St Port Washington NY 11050 — $25
516-883-3500

Long Island — **Yaki's Palette Too** — $25
151 Merrick Ave Merrick, NY 11550
516-867-6736

The Bronx

The Bronx — **DHANA** — $25
500 City Island Ave Bronx, NY 10464
718-885-0700

Westchester

Westchester — **Hajime** — $30
267 Halstead Ave Harrison, NY 10528
914-777-1543

Westchester — **Momiji** — $20
261 Halstead Ave Harrison NY 10528
914-835-1078

Westchester — **Nanase** — $50
522 Mamaroneck Ave White Plains NY 10605
914-285-5351

Westchester — **Nishi** — $20
473 Ashford Ave Ardsley NY 10502
914-693-2500

Westchester — **Noda** — $25
200 Hamilton Ave White Plains NY 10601
914-949-0959

Westchester — **Sakura** — $20
56 Garth Rd. Scarsdale NY 10583
914-723-7767

Westchester — **Tanto** — $10
838 White Plains Rd Scarsdale NY 10583
914-725-3100

Westchester — **Tsuru** — $30
258 N Central Ave Hartsdale NY 10530
914-761-0057

Upstate

Upstate — **Kiko House** — $25
11-21 E Washington Ave Pearl River NY
845-735-8885

Upstate — **Sakurabana NY** — $20
328 Route 59 Central Nyack NY 10960
845-727-3933

Connecticut

Connecticut — **Abis** — $25
381 Greenwich Ave Greenwich CT 06830
203-862-0100

Connecticut — **Fuji Garden Steak House** — $30
215 Liberty St Fairfield CT 06879
860-535-1155

Connecticut — **Kazu** — $25
64 N Main St Norwalk, CT 06854
203-866-7452

New Jersey

New Jersey — **Akai Sushi Lounge** — $18
11 N. Dean St Englewood NJ 07631
201-541-0088

New Jersey — **Aoyama** — $35
1962 Washington Valley Rd Martinsville NJ
732-271-2558

New Jersey — **Asahi Japanese** — $17
1475 Bergen Blvd Fort Lee, NJ 07024
201-944-5113

New Jersey — **Daimatsu** — $20
960 Mountain Ave Montclairside NJ 07002
908-233-7888

New Jersey — **Higo Bettei** — $10
2024 Center Ave #J & K Fort Lee NJ 07024
201-461-5465

New Jersey — **Ichi Umi Restaurant** — $25
352 Menlo Park Dr Edison NJ 08837
732-306-2370

New Jersey — **ICHIBAN** — $20
776 Bloomfield Ave W Caldwell NJ 07006
973-808-2128

New Jersey — **Ichiban** — $30
414 Hackensack Ave Hackensack, NJ 07601
201-489-0301

New Jersey — **Italian Tomato (Mitsuwa)** — $7
595 River Rd Edgewater NJ 07020
201-941-9113

New Jersey — **KIKU** — $45
395 Rt 17 South Paramus NJ 07652
201-265-7200

New Jersey — **Komagashi** — $25
103 Montgomery St. Jersey City NJ 07302
201-433-4567

New Jersey — **Komegashi too**

Located in waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections. Try the Omakase Royale, the freshest pick from the chef with selections from Japan and domestic. Only 5 min PATH from NYC!

99 Town Sq Pl Jersey City NJ 07310 — $30
201-533-8888 www.komegashi.com

New Jersey — **Maao Sushi & Grill** — $30
81 W Allendale Ave Allendale NJ 07401
201-934-8818

New Jersey — **Matsashima** — $35
595 River Rd Edgewater NJ 07020
201-945-9450

New Jersey — **Maestro Sushi** — $25
305 Springfield Ave Summit NJ 07901
908-598-1100

New Jersey — **Princeton Tomo Sushi**

Visit this cozy kitchen and taste some of the most delicate Japanese cuisine around. From truly authentic to delectably creative everything is prepared with a smile and passion for fine food. Its casual setting and affordable prices make TOMO a rare find.

230 Nassau St Princeton NJ 08540 — $20
609-924-8478 www.princetontomosushi.com

New Jersey — **Pinehill** — $20
123 Paramus Rd Paramus NJ 07652
201-843-0170

New Jersey — **Sakura-bana** — $25
43 Franklin Ave Ridgewood NJ 07450
201-447-6525

New Jersey — **Santohka (Mitsuwa)** — $10
595 River Rd Edgewater NJ 07020
201-941-1004

New Jersey — **Senuki Sando (Mitsuwa)** — $6
595 River Rd Edgewater NJ 07020
201-941-9113

New Jersey — **Sugi** — $22
2117 Rt 4 E Round Fort Lee NJ 07024
201-461-8038

New Jersey — **Toyo Restaurant** — $25
498 Anderson Ave Cliffs de Park NJ 07010
201-917-5532

New Jersey — **Umeya** — $25
158 Piermont Rd Cresskill NJ 07626
201-816-0511

New Jersey — **Yakiton 39** — $35
252-254 Degraw Ave Teaneck NJ 07666
201-692-0700

CAFE

Upper West — **Beard Papa's Upper W.** — Cream Puffs
2167 Broadway (at 76th St.)
212-799-3770

Upper East — **Choux Factory** — Cream Puffs
1685 1st Ave (bet. 87th & 88th St.)
212-289-2023

Midtown West — **Cafe Zaiya Midtown W** — Bakery
1073 6th Ave (at 41st St.)
212-764-6785

Midtown West — **Minamoto Kitchaan** — Confectionery
509 Fifth Ave (bet. 48th & 49th St)
212-489-3747

Midtown East — **Cafe Zaiya Midtown E** — Bakery
18 E. 41 St. (bet. Madison & 5th Ave.)
212-779-0600

Midtown East — **Choux Factory** — Cream Puffs
965 1st Ave (bet. 48th & 49th St.)
212-223-0730

East Village — **Cafe Zaiya East Village** — Bakery
69 Cooper Sq (bet. 7th St. & St. Marks Pl.)
212-253-9700

East Village — **Chikalicious** — Dessert Bar
203 E 10th St. (bet. 1st & 2nd Ave.)
212-475-0929

East Village — **PANYA** — Bakery
10 Stuyvesant St (bet. 9th St. & 3rd Ave.)
212-777-1530

Lower Mhn — **Rhean Cafe** — Cafe
185 Spring St (bet. Thompson & Sullivan St.)
212-966-7040

New Jersey — **Gateaux Bakery** — Bakery
494 Kinderkamack Rd Riveredge NJ 07661
201-634-1131

New Jersey — **Minamoto Kitchaan** — Confectionery
595 River Rd Edgewater NJ 07020
201-313-9335

New Jersey — **Parisienne** — Bakery
250 Main St Fort Lee NJ 07024
201-592-8878

New style of Shabu Shabu — Grilled Shabu Shabu
One of the Kind
Ramen Noodles
Also Available
RED & BLACK
Popular in Japan!
250 E. 52nd St.
(bet. 2nd & 3rd Ave.)
TEL: 212-826-4255 Lunch & Dinner

ごちそうさま
"GOCHISOU-SAMA DESHITA"
[meaning] Thank you. I ate enough.
[usage] This is the phrase Japanese say after every meal expressing appreciation for the food you've just had. "Gochisou" literally means a feast. So, gochisou sama deshita implies, I had a great meal.

SEO
Restaurant SEO
249 E. 45th St.
(bet. 2nd & 3rd Aves.)
212-355-7722
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Dinner 5:30pm-10:30pm
Sun. Lunch 12pm-5pm
Dinner 5:30pm-10pm

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KODAMA Express now serves bento boxes!
Take-out Only
katsu curry $9.50 + tax
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and many more bento boxes to choose fro
Each meal is prepared upon order
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Thu - Sat 5pm - 2am
Lunch Sat & Sun 12pm - 4pm

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GRAND OPEN
276 5th Ave
Brooklyn New York
(Bet. 1st & Garfield st)
718 832 1111

KARAOKE

Upper East — Box Snack Riki
141 E 45th St 2 Fl (bet 3rd & Lexington Ave) 212-896-5612 — $10/h, $30 min

Upper East — Iggy's
1452 2nd Ave. (bet 75th & 76th St) 212-827-3043 — $1 /song

Midtown West — Japes 55
253 W 55th St (bet Broadway & 8th Ave) 212-765-1210 — $8/h /person

Midtown East — Japes 27
366 3rd Ave (bet 25th & 27th St) 212-689-2325 — $8/h /person

Midtown East — Japes 38
5 E 38th St (bet Madison & 5th Ave) 212-573-4040 — $8/h /person

Midtown East — Karaoke Duet 48
304 E 48th St (bet. 1st & 2nd Ave) 212-753-0030 — $4/h /person

Midtown East — Karaoke Top Tones
303-305 E 53rd St (bet. 1st & 2nd Ave) 212-758-3815 — $6/h / person

Korea Town — Chorus Karaoke
25 W 32nd St 3Fl (bet. 5th Ave. & Broadway) 212-967-2244 — $2/song, $40/room

Korea Town — Gagopa Karaoke
28 W 32nd St (bet. 5th Ave. & Broadway) 212-967-5353 — $7/h /person

Korea Town — Grammy Karaoke
23 W 32nd St (bet. 5th Ave. & Broadway) 212-629-7171 — $30 /room

Korea Town — iBop Karaoke
25 W 35th St 3 Fl (bet. 5th & 6th Ave) 646-752-4895 — $6/h

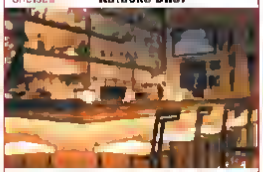
Korea Town — Karaoke Duet 35
53 W 35th St 2 Fl (bet. 5th & 6th Ave) 646-473-0626 — $4/h /person

Korea Town — MK
11 W 32nd St 5 Fl (bet. 5th Ave. & Broadway) 212-564-3436 — $40/h /room

Korea Town — Radio Star Karaoke
3 W 35th St. (bet. 5th & 6th Ave) 212-564-2520 — $40 /room

Korea Town — Toto Music Studio
38 W 32nd St # 5 (bet. 5th Ave. & Broadway) 212-594-5544 — $30 /room

Chelsea — Karaoke One7



They offer the city's largest song selection in 13 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. A variety of drinks available from the bar. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm). *May close early on weekdays w/o notice.

29 W 17th St (bet. 5th & 6th Ave.) 212-675-3527 www.karaoke17.com — $2/song

West Village — Apple Restaurant
17 Waverly Pl (bet. Greene & Mercer St.) 212-473-8888 — $10/cover /room

West Village — Karaoke Cave
5 E 13th St. (bet. University Pl. & 5th Ave.) 646-250-5679 — min $45 /room

East Village — Planet Rose
213 Ave. A (bet. 13th & 14th St.) 212-953-9500 — $2/song

East Village — Second on Second
27 2nd Ave. (at 1st & 2nd St.) 212-473-2322 — $30/h /room

East Village — Sing Sing (Ave. A)

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It's a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave A (bet. 4th & 5th St.) 212-674-0709 www.karaokesingsing.com — $7/h per person

East Village — Sing Sing (St. Marks)

SING-SING KARAOKE ST MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 18 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

9 St. Marks Pl 2Fl (bet. 2nd & 3rd Ave.) 212-387-7609 www.karaokesingsing.com — $7/h per person

East Village — U2 Karaoke Lounge
6 St. Marks Pl (bet. 2nd & 3rd Ave.) 212-228-5250 — $8/h

Lower Mhn — Asia Rama
40 Mulberry St (bet. Worth & Bayard St.) 212-895-1133 — No charge

Lower Mhn — Bmy Karaoke Bar
8 Thompson St 2 Fl (bet. 6th Ave. & Canal St.) 212-334-5490 — $30/h /box

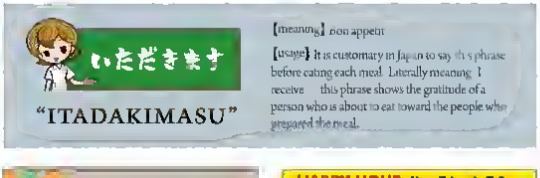
Lower Mhn — Mott Karaoke Lounge
43 Mott St. (bet. Worth & Bayard St.) 212-513-0004 — min $30 /room

Brooklyn — 100 Fun
532 86th St (8th Ave. & Fort Hamilton Pkwy.) 718-436-5863 — $49/h /room

Queens — Karaoke Shout

120,000 songs in 15 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED light rings that change colors with each song. Enter songs using a wireless touch system on the in-set screens and pads. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!

32-46 Steinway St. Astoria, NY 11103 718-956-0980 www.karaokeshout.com — $6/h person



Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (beer or wine)

Sushi Bar Available | Open for Lunch | M Tu W Day Closes | Delivery | Th F Sa Su | Family Dining | Romantic Dining | Local Favorite | Vegetarian Friendly | Business Dinner

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CHINESE

Upper West — Centeen 82
487 Columbus Ave (bet 82nd & 83rd St.) $18
212-595-4300

Upper West — Ivy's Cafe
154 W 72nd St (bet Columbus & Amsterdam Ave.) $23
212-787-3333

Upper West — Ollie's
1951 Broadway (bet 67th & 68th St.) $15
212-595-8181

Upper West — Ollie's
2957 Broadway (at 116th St.) $15
212-932-3300

Upper West — Shun Lee West
43 W 65th St (bet. Central Park W. & Columbus) $52
212-595-8895

Upper East — Cafe Evergreen
1286 1st Ave. (bet 69th & 70th St.) $30
212-744-3285

Upper East — Chef Ho's
1720 2nd Ave (bet. 89th & 90th St.) $25
212-348-3444

Upper East — Chinatown East
1550 3rd Ave (bet 82nd & 83rd St.) $16
212-517-2088

Upper East — Lin's Noodle & Grill
1503 3rd Ave (bet. 84th & 85th St.) $22
212-639-1313

Upper East — Our Place Cuisines
1444 3rd Ave (bet. 81st & 82nd St.) $20
212-288-4896

Upper East — Philippe
33 E 60th St (bet. Park & Madison Ave.) $60
212-644-8885

Upper East — Phoenix Garden
242 E 40th St (bet 2nd & Tunnel Exit St.) $20
212-983-6696

Upper East — Pig Heaven
1540 2nd Ave (bet 80th & 81st St.) $15
212-744-4333

Upper East — Shanghai Pavilion
1378 3rd Ave (bet 78th & 79th St.) $37
212-585-8388

Upper East — Szechuen Chalet
1395 2nd Ave (at 73rd St.) $15
212-737-1838

Midtown West — China Grill
60 W 53rd St (bet 5th & 6th Ave.) $66
212-333-7788

Midtown West — Joe's Shanghai
24 W 56th St (bet 5th & 6th Ave.) $20
212-333-3868

Midtown West — Ollie's
411 W 42nd St. (at 9th Ave.) $15
212-321-5958

Midtown West — Ruby Foo's Times Sq.
1626 Broadway (bet 49th & 50th St.) $30
212-489-5600

Midtown West — Tong's Pavilion
65 W 55th St (bet. 5th & 6th Ave.) $20
212-956-5888

Midtown West — Wu Liang Ye
36 W 46th St (bet 5th & 6th Ave.) $25
212-398-2308

Midtown East — Chom Chinese Cuisine
160 E 46th St (bet. 3rd & Lexington Ave.) $40
212-371-2323

Midtown East — Chin Chin
216 E 49th St (bet 2nd & 3rd Ave.) $35
212-888-4555

Midtown East — Dynasty Sung
511 Lexington Ave (2 Fl (at 48th St.) $35
212-355-1200

Midtown East — Evergreen
10 E 39th St (bet. Madison & 5th Ave.) $23
212-448-1199

Midtown East — Grand Szchuan
1049 2nd Ave (bet 55th & 56th St.) $20
212-355-5855

Midtown East — Lychee House
141 E 55th St (bet 3rd & Lexington Ave.) $20
212-753-8900

Midtown East — Mee Noodle Shop
822 2nd Ave (at 49th St.) $15
212-888-0027

Midtown East — MR K's
570 Lexington Ave (at 51st St.) $50
212-583-1068

Peking Duck House
BEST PEKING DUCK IN NYC! Our house specialty and a crowd favorite. Our duck is roasted in an oven until the meat is tender and the skin is crispy.
235 E 53rd St (bet 2nd & 3rd Ave.) $33
212-759-9260 www.pekingduckhousenyc.com

Midtown East — Shun Lee Palace
155 E 55th St (bet 3rd & Lexington Ave.) $35
212-371-8844

Midtown East — Tse Yang Restaurant
34 E 51st St (at Park Ave.) $40
212-688-5447

Chelsea — Grand Szchuan
227 Lexington Ave (bet 33rd & 34th St.) $25
212-679-8770

Chelsea — Grand Szchuan
229 9th Ave (at 24th St.) $20
212-620-5200

Chelsea — Rickshaw Dumpling
61 W 23rd St (bet 5th & 6th Ave.) $20
212-924-3220

West Village — Chinatown Bresserie
380 Lafayette St (at Great Jones St.) $30
212-533-7000

West Village — Empire Szechuan
173 7th Ave S (at Perry St.) $15
212-243-6046

West Village — Shanghai Square
11 E 13th St (bet University Pl. & 5th Ave.) $20
646-486-7313

East Village — Dumpling Man
100 St Marks Pl (bet. 1st Ave. & Ave. A) $11
212-505-2121

Lower Man — ABC Chinese Restaurant
34 Pell St (bet. Bowery & Mott St.) $25
212-608-3380

Lower Man — Amazing 66
66 Mott St (bet. Bayard & Canal St.) $25
212-334-0039

Lower Man — Au Mandarin
200-250 Vesey St (at West St.) $20
212-385-0313

Lower Man — Big Wong
67 Mott St (bet. Bayard & Canal St.) $13
212-964-0540

Lower Man — China Chalet
47 Broadway (bet Morris & Rector St.) $25
212-943-4390

Lower Man — Congee Village
100 Allen St (bet Broome & Delancy St.) $18
212-941-1818

Lower Man — Dim Sum Go Go
5 E Broadway (bet Catherine St. & Bowery) $15
212-732-0797

Lower Man — Excellent Dumpling
111 Lafayette St (bet Walker & Canal St.) $15
212-219-0212

Lower Man — Golden Unicorn
18 E Broadway (bet Market & Catherine St.) $15
212-941-0911

Lower Man — Jing Fong
20 Elizabeth St (bet Bayard & Canal St.) $20
212-964-5256

Lower Man — Joe's Ginger
25 Pell St (at Bowery St.) $15
212-285-0333

Lower Man — Joe's Shanghai
9 Pell St (bet Bowery & Mott St.) $15
212-233-8888

Lower Man — Lin's Dumpling House
28 Bowery (at Bayard St.) $10
212-349-0923

Lower Man — Mandarin Court
61 Mott St (bet Bayard & Canal St.) $15
212-608-3838

Lower Man — New Bo-Ky
80 Bayard St (bet Mott & Mulberry St.) $10
212-406-2292

Lower Man — Nice Green Bo
88 Bayard St (bet Elizabeth & Mott St.) $15
212-625-2356

Lower Man — Oriental Garden
14 Elizabeth St (bet Bayard & Canal St.) $30
212-619-0085

Lower Man — Shanghai Cuisine
88 Bayard St (at Mulberry St.) $25
212-732-8686

Brooklyn — Fean
206 Smith St (bet Butler & Baltic St.) $15
718-694-2277

Queens — East Manor
46-45 Kissena Blvd (at Laburnum Ave.) $15
718-886-8536

KOREAN

Midtown West — Benn
350 W 50th St (bet 8th & 9th Ave.) $30
212-582-4446

Midtown East — Chom Chom
40 W 56th St (bet 5th & Avenue of Americas) $40
212-213-2296

Midtown East — Korea Palace
127 E 54th St (bet Park & Lexington Ave.) $30
212-832-2350

Korea Town — Cho Dong Gol
55 W 35th St (bet 5th & 6th Ave.) $30
212-695-8222

Korea Town — Don's Bogam
17 E 32nd St (bet Mad son & 5th Ave.) $30
212-689-2200

Korea Town — Frenchie
12 Park Ave (bet 34th & 35th St.) $25
212-213-1001

Korea Town — Gam Mee Ok
43 W 32nd St (bet 5th Ave. & Broadway) $25
212-695-4113

Korea Town — HAN BAT
53 W 35th St (bet 5th & 6th Ave.) $15
212-629-5588

Korea Town — HANGAWI
12 E 32nd St (bet 22th & Madison Ave.) $40
212-213-0077

Korea Town — Hyo Dong Gok
51 W 35th St (bet Park & Madison Ave.) $15
212-695-7167

Korea Town — Kang Suh
1250 Broadway (at 32nd St.) $28
212-564-6845

Korea town — Komtong House
32 W 32nd St (bet. 5th Ave. & Broadway) $15
212-947-8482

Korea Town — Kum Gang San
49 W 32nd St (at Broadway) $20
212-967-0306

Korea Town — Kunjip Restaurant
8 W 32nd St (bet 5th Ave. & Broadway) $15
212-216-5487

Korea Town — Madangsui
35 W 35th St (bet 5th& 6th St.) $30
212-564-9333

Korea Town — Seoul Garden
34 W 32nd St (bet 5th Ave. & Broadway) $15
212-736-9002

Korea Town — Shilla
37 W 32nd St (bet 5th Ave. & Broadway) $25
212-967-1880

Korea Town — Woo Chon
9-10 W 36th St (bet. 5th & 6th Ave.) $20
212-695-0076

West Village — Do Hwa
55 Carmine St (at Bedford St.) $25
212-414-1224

East Village — Bibim-Bar
141 1st Ave (bet St. Marks Pl. & 8th St.) $15
212-529-2745

East Village — Bon Joo
107 1st Ave (bet 6th & 7th St.) $20
212-505-7974

East Village — Dok Suni's
119 1st Ave (bet. 7th St. & St. Marks Pl.) $20
212-477-9506

Lower Man — Jap She
171 Grand St (at Baxter St.) $20
212-343-0090

Lower Man — Kori
253 Church St. (bet Leonard & Franklin St.) $20
212-334-0808

CHOPSTICK'S PICK KATI

Stepping Up a New York Classic

A modern decor, sparkling clean interior and commitment to professionalism sets **Kati** a Thai restaurant, apart from its contemporaries. Glass doors and a wall of mirrors accented by green, brown and white earth tones are a serene and sleek welcome from the streets of New York. Sharp photographs of nature adorn the white-painted exposed brick walls, as servers walk swiftly across the dark wood floors.

While the attitude at Kati is elevated, the menu still offers popular classics like *Pad Thai*, *Red Curry* and *Vegetable Spring Rolls* at favorable prices. For those looking to go beyond the norm, begin your meal with the *Grilled Pork* appetizer, tender and served on skewers, this is a spicy, sweet starter. Curry lovers will enjoy the *Khao Soi*, a dish of egg noodles in a yellow curry sauce with pickled mustard greens stirred in for kick and crispy noodles on top for a dynamic crunch.

Ingredients at Kati are bought fresh daily, so it is no wonder that the *Jumbo Tamarind Shrimp*, fried in a light batter and covered in a sweet and spicy sauce, is so addictive. Tender and succulent strips, the *Grilled Beef* will please timid and adventurous eaters alike with its spicy, flavor-packed dipping sauce. With specials running from 11:30am to 4:00pm daily, even late lunches can get in on great deals.

Jazz music, beautifully carved vegetable garnishes, big portions and a receptive, eager to please staff define the Kati dining experience. Run by a dedicated Thai family, the food is authentic in an atmosphere that is well suited to cosmopolitan New York.

◀ The *Tamarind Jumbo Shrimp* are fried and coated in a sweet, spicy, sticky sauce leading to an impressive presentation and even more dynamic taste

▶ This mild *Yellow Curry* packed with egg noodles, chicken and mustard greens is comfort food Thai style. Have it as you like with the classic condiments, lime and bean sprouts

Kati
347 E. 14th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212-533-2046
Mon-Thu 11:30am-11pm
Fri-Sat 11:30am-11:30pm
Sun 1pm-11pm

JAPAN POP QUIZ

Sumo wrestlers are called sekitori. What is the highest title a sekitori can earn?

1. Ozeki
2. Yokozuna
3. Juryo
4. Komusubi

ตือ โภชนา TUE Thai Food

Tuethaifood
3 Greenwich Avenue
New York, NY 10014
212 924 9000 Telephone
www.Tuethaifood.com

Kati Thai Cu Sine
347 E. 14th St. (bet. 1st & 2nd Ave.)
212.533.2046
Mon-Thu 11:30am-11pm, Fri-Sat 11:30am-11:30pm
Sun 1pm-11pm • Delivery Available

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THE FIRST and Only Thai-Inspired Wine Bar in NYC
Share the tapas & wine experience!
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407 3rd ave. bet. 28-29 st. nyc 10016 ph: 212 679-7772 / 7773 fax: 212 679-7776
reserveviaellNC@gmail.com

Lower Mhn **Woo Lae Oak**
148 Mercer St (bet. Prince & Houston St.) 212-925-8200 $50 L

Brooklyn **Dokebi**
195 Grand St (bet. Driggs and Bedford Ave.) 718-782-1424 $20 L

Westchester **Raibi House**
231 Central Ave. White Plains, NY 10606 914-328-0251 $25

THAI

Upper West **Lead**
450 Amsterdam Ave (bet. 81st & 82nd St.) 212-501-8121 $26 L

Upper West **Long Grain**
2034 Broadway (at 69th St.) 212-496-0669 $22 L

Upper East **Eat Thai**
1429 3rd Ave (bet. 80th & 81st St.) 212-772-1454 $15 L

Upper East **Jasmine**
1613 2nd Ave (at 84th St.) 212-517-8854 $25 L

Upper East **Sa-Woy**
1473 1st Ave (at 77th St.) 212-744-5374 $20 L

Upper East **Sala Thai**
1718 2nd Ave (at 89th St.) 212-410-5557 $25 L

Upper East **Spice**
1411 2nd Ave (bet. 73 d & 74th St.) 212-861-6345 $20 L

Upper East **Viang Ping**
1383A 2nd Ave (bet. 72nd & 73rd St.) 212-249-8484 $22 L

Midtown West **Aceluck Thai**
530 9th Ave (bet. 39th & 40th St.) 212-594-7043 $11 L

Midtown West **Aura Thai**
452 9th Ave (bet. 35th & 36th St.) 212-971-8530 $11 L

Midtown West **Bangkok House**
360 W. 46th St (bet. 8th & 9th Ave.) 212-541-5943 $16 L

Midtown West **Blue Chili**
251 W. 51st St. (bet. Broadway & 8th Ave.) 212-983-5237 $20 L

Midtown West **Breeze**
861 8th Ave (bet. 45th & 46th St.) 212-262-7777 $26 L

Midtown West **Chai Home Kitchen**
500 8th Ave (at 36th St.) 212-707-0778 $30 L

Midtown West **Chanpen Thai**
761 9th Ave (at 51st St.) 212-586-6808 $20 L

Midtown West **Hang 2 Thai Bistro**
752 10th Ave (bet. 51st & 52nd St.) 212-765-7800 $15 L

Midtown West **Pam Real Thai**
402 W. 47th St. (bet. 9th & 10th Ave.) 212-315-4441 $20 M L

Midtown West **Pongsri Thai**
244 W. 48th St. (bet. Broadway & 8th Ave.) 212-582-8952 $20 L

Midtown West **Q2 Thai**
798 9th Ave (bet. 52nd & 53rd St.) 212-262-2236 $11 L

Midtown West **Room Service Midtown**
530 9th Ave (bet. 37th & 38th St.) 212-562-0999 $25 L

Midtown West **Thai Chen-Yo**
233 9th Ave (bet. 24th & 25th St.) 212-480-2170 $11 L

Midtown West **Thai Select**
472 8th Ave (bet. 36th & 37th St.) 212-695-0520 $12 L

Midtown West **Topaz Thai**
127 W. 56th St. (bet. 6th & 7th Ave.) 212-957-9020 $15 L

Midtown West **Yum Yum 3**
656 9th Ave (at 46th St.) 212-956-0639 $15 L

Midtown West **Yum Yum Bangkok**
950 9th Ave (bet. 45th & 46th St.) 212-262-7244 $15 L

Midtown West **Yum Yum Too**
620 9th Ave (At 46th St.) 212-247-8228 $20 L

Midtown East **Talent Thai Kitchen**
210 E. 34th St. (bet. 2nd & 3rd Ave.) 212-725-6898 $14 L

Chelsea **Joiya Thai**
398 3rd Ave (bet. 26th & 29th St.) 212-889-1330 $25 L

Chelsea **Lemongrass Grill**
136 E. 34th St. (bet. 3rd & Lexington Ave.) 212-213-8317 $20 L

Chelsea **Nooch**
143 6th Ave (at 17th St.) 212-691-8600 $20 L

Chelsea **Pad Thai**
114 9th Ave. (bet. 15th & 16th St.) 212-691-6226 $20 L

Chelsea **Poogsri Chelsea**
166 W. 23rd St. (bet. 6th & 7th Ave.) 212-645-8608 $20 L

Chelsea **Regional Thai**
206 7th Ave (bet. 21st & 22nd St.) 212-807-9872 $15 L

Chelsea **Room Service**
196 8th Ave (bet. 18th & 19th St.) 212-691-0299 $20 L

Chelsea **Royal Siam**
240 8th Ave. (bet. 22nd & 23rd St.) 212-741-1732 $15 L

Chelsea **Silom Thai**
150 9th Ave (bet. 17th & 18 Ave.) 212-675-0080 $25 SL L

Chelsea **Spice**
159 9th Ave (at 20th St.) 212-989-1116 $20 L

Gramercy **Toon Thai Celsius**
17 E. 31st St. (bet. Madison & 5th Ave.) 212-213-3773 $20 L

Gramercy **Toon Thai Cafe**
436 Park Ave. S (bet. 29th & 30th St.) 212-544-8989 $25 L

West Village **Galanga**
149 W. 4th St (bet. MacDougal & 6th Ave.) 212-228-4267 $15 L

West Village **Highline**
836 Washington St. (at Little W. 12th St.) 212-243-8339 $30 L

West Village **Lime Thai Bistro**
23 7th Ave. S (bet. Bedford & Morton St.) 212-727-2675 $20 L

West Village **Prem-on Thai**
139 W. Houston St. (bet. MacDougal & Sullivan) 212-353-2338 $20 L

West Village **Rhong Tiam**
31 E 21st St (bet. 5th Ave & Broadway) 212-420-7500 $20 L

West Village **SEA**
836 Washington St (at W. 12th St.) 212-243-3339 $15 L

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3 Greenwich Ave (7th Ave. & Christopher St.) $20 L
212-929-9388 www.tuethaifood.com

East Village **Elephant**
51 E. 1st St. (bet. 1st & 2nd Ave.) 212-505-7739 $35

East Village **Holy Basil**
143 2nd Ave (bet. 9th & 10th St.) 212-460-5557 $15

East Village **Rai**
347 E. 14th St. (bet. 1st & 2nd Ave.) 212-533-2045 $13 L

East Village **Kheng**
7 St. Marks Pl (bet. 2nd & 3rd Ave.) 212-505-9955 $16 L

East Village **Spice**
334 E. 13th St (bet. Broadway & University Pl.) 212-262-3758 $20 L

East Village **Spice**
104 2nd Ave (at 6th St.) 212-533-8300 $20 L

East Village **Tai Thai**
78 E. 1st St (bet. 1st Ave. & Ave. A) 212-777-2552 $12 L

Lower Mhn **Eat-Pisode Thailand**
123 Ludlow St (bet. Delancey & Livingston) 212-677-0624 $14 L

Lower Mhn **Ritthee**
60 Thompson St (bet. Broome & Spring St.) 212-219-2000 $42 L

Lower Mhn **Rumi Ion**
113 Ludlow St. 2R (bet. Delancey & Rivington St.) 212-353-6966 $25 L

Lower Mhn **Peep**
177 Prince St (bet. Thompson & Sullivan St.) 212-254-7337 $20 L

Lower Mhn **Poogsri Chinatown**
106 Bayard St (at Baxter St.) 212-343-3132 $20 L

Lower Mhn **Sticky Rice**
95 Orchard St (bet. Grand & Broome St.) 212-274-8208 $12 L

Brooklyn **Lily Thai**
615 Grand St (bet. Leonard & Lorimer St.) 718-218-7522 $10 L

Brooklyn **Long Tao**
158 5th Ave (bet. Union & Sackett St.) 718-622-8444 $18 L

Brooklyn **Pagoda Thailand**
339 Graham Ave (bet. Devoe St. & Metropolitan Ave.) 718-388-8445 $30

Brooklyn **SEA**
114 N. 6th St (at Berry St.) 718-384-6850 $20 L

Brooklyn **Tai Thai**
208 Bedford Ave. (bet. N. 5th & N. 6th St.) 718-599-5556 $30

Brooklyn **Tuk Tuk**
204 Smith St (bet. Butler & Baltic St.) 718-222-5598 $12 L

Queens **Erawan**
213-41 39th Ave. Bayside, NY 11361 718-229-1620 $30 M

Queens **Q Thai Bistro**
108-25 Ascan Ave. Forest Hills, NY 11375 718-261-6598 $40 L

VIETNAMESE

Upper West **Bar Bao**
100 W. 82nd St. (at Columbus Ave.) 212-501-0776 $25

Upper West **Saigon Grill**
620 Amsterdam Ave (at 90th St.) 212-875-9072 $25 L

Upper East **Asia Grill**
1239 2nd Ave (at 65th St.) 212-759-8818 $20 L

Upper East **Vermicelli**
1492 2nd Ave (bet. 77th & 78th St.) 212-288-8868 $20 L

Midtown East **Bar**
246 E. 44th St. (bet. 2nd & 3rd Ave.) 212-681-6541 $30 L

Midtown East **Le Colonial**
149 E. 57th St. (bet. 3rd & Lexington Ave.) 212-752-0808 $30 L

Korea Town **PHD32**
2 W. 32nd St (bet. 5th Ave. & Broadway) 212-695-0808 $20 L

Chelsea **Bao Noodles**
381 2nd Ave (bet. 22nd & 23rd St.) 212-725-7770 $22 L

Chelsea **Jasmine**
88 7th Ave (bet. 15th & 16th St.) 212-929-1778 $37 L

Chelsea **Lemoom**
353 3rd Ave (at 28th St.) 212-686-5168 $15 L

Chelsea **Omai**
156 8th Ave. (bet. 19th & 20th St.) 212-633-0550 $30

West Village **Saigon Grill Union Sq**
91 University Pl (bet. 11th & 12th St.) 212-352-3831 $25 L

East Village **Indochine**
430 Lafayette St (bet. 4th St. & Astor Pl.) 212-505-5181 $40

East Village **Lemoom**
121 University Pl (at 13th St.) 212-420-1173 $20 L

East Village **Nicky's Viet**
150 E. 2nd St (at Ave. A) 212-388-1088 $9 L

Lower Mhn **Mai House**
186 Franklin St (bet. Greenwich & Hudson St.) 212-431-0606 $35

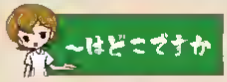
Lower Mhn **Nam**
110 Reade St (bet. Church & W. Broadway) 212-267-1777 $20

Lower Mhn **Nha Trang**
87 Baxter St (bet. Bayard & Canal St.) 212-233-5518 $15 L

Lower Mhn	**Pho Tu Do**	102 Bowery St. (bet. Hester & Grand St.) 212-966-2868	$20 L
Lower Mhn	**Viet Cafe**	345 Greenwich St (bet. Jay and Harrison St.) 212-431-5888	$25 S L
Brooklyn	**Nicky's Viet**	311 Atlantic Ave. (bet. Hoyt & Smith St.) 718-855-8838	$9 L

OTHER

Upper West	**Asia Kan**	710 Amsterdam Ave (bet. 94th & 95th St.) 212-280-6878	$25 L
Upper West	**Asiata**	80 Columbus Cir. 35th fl. (at 60th St.) 212-805-8800	$83 L
Upper East	**Ambar**	1406 3rd Ave. (at 80th St.) 212-249-5020	$25 L
Upper East	**Goba**	1426 3rd Ave. (at 81st St.) 212-288-5089	$31 L
Midtown West	**Rua 57**	60 W. 57th St. (at 6th Ave.) 212-307-5658	$45 L
Midtown West	**VYNL**	754 9th Ave. (bet. 50th & 51th St.) 212-574-2003	$25 L
Midtown West	**Zen Palate**	663 9th Ave. (at 46th St.) 212-582-1663	$25 L
Midtown East	**Aja Asian Bistro**	1068 1st Ave. (at 58th St.) 212-888-9008	$25 L
Midtown East	**Asia De Cuba**	237 Madison Ave (bet. 37th & 38th St.) 212-726-7755	$56
Midtown East	**Fusha Asian Cuisine**	1065 1st Ave. (at 58th St.) 212-752-9883	$35 L
Midtown East	**Hiroshi Japanese Fusion**	585 3rd Ave. (bet. 38th & 39th St.) 212-661-9288	$18 L
Chelsea	**Planet Thailand 212**	30 W. 24th St. (bet. 5th & 6th Ave.) 212-727-7024	$25 L
West Village	**Cafe Asean**	117 W. 10th St. (bet. 6th Ave & Greenwich Ave.) 212-633-0348	$28 L
West Village	**Chow Bar**	230 W. 4th St. (at W. 10th St.) 212-633-2212	$25
West Village	**Goba**	401 8th Ave (bet. 8th & Waverly Pl.) 212-255-3242	$20 L
East Village	**China 1 Antique Lounge**	50 Avenue B (bet. 3rd & 4th St.) 212-375-0665	$25
East Village	**Friend House**	106 3rd Ave (at 13th St.) 212-366-1638	$30
East Village	**Kion Restaurant**	509 E. 6th St. (bet. Ave. A & Ave. B) 212-529-5200	$25 M
East Village	**Lucky Cheng's**	24 1st Ave. (bet. 1st & 2nd St.) 212-473-0516	$30
East Village	**MA*YA**	234 E. 4th St. (bet. Ave. A & B) 646-313-1987	$20 L
East Village	**O.G**	507 E. 6th St. (bet. Ave. A & B) 212-477-4649	$30
Lower Mhn	**Kampuchea Noodle Bar**	79 Rivington St. (at Allen St.) 212-529-3301	$25 M L
Lower Mhn	**Rice**	292 Elizabeth St. (bet. Houston & Bleecker St.) 212-226-5775	$15 L
Brooklyn	**Chai Home Kitchen**	124 N. 9th St. (at Berry St.) 718-599-5963	$16 L
Brooklyn	**Rice**	186 DeKalb Ave (at Cumberland St.) 718-856-2700	$20 L
Brooklyn	**Rice**	81 Washington St. (bet. York & Ernst St.) 718-222-3880	$20 L
Long Island	**TOKU**	2014C Northern Blvd. Manhasset, NY 11030 516-627-8659	$50 L
New Jersey	**AOZORA Restaurant**	407 Bloomfield Ave. Montclair, NJ 07042 973-233-9400	$50 L
New Jersey	**Su Restaurant**	725 River Rd. Edgewater, NJ 07020 201-940-7988	$16 L



"~WA DOKO DESU KA."

[meaning] Where is ~?

[usage] A convenient phrase when asking directions. Put your destination in the beginning of the sentence. for example "Tokyo eki (Tokyo Station) wa doko desu ka" or "Toire (bathroom) wa doko desu ka."

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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constantly improving quality.

There is a variety of Yunker drinks available in the U.S., giving the best effect for different types of symptoms

Yunker EC is a powdered type Yunker, which is compounded of Vitamins E, C and B2. It alleviates symptoms of disturbed peripheral blood flow, such as stiff shoulders, chills and numbness of the fingers and toes

Royal jelly extract is one of the key ingredients of the Yunker series. It contains an abundance of vitamins, minerals, and various health related ingredients.

Vol. 6 - MONO of the month

Yunker by Sato Pharmaceutical, Co., Ltd.

In this fast-paced and event-filled society, we sometimes need the help of energy boosters. Offering choices like caffeine, vitamins and herbal supplements, nutritious tonics are quite sought after these days, and the market for them in the U.S. grows steadily. But when it comes to nutritious tonics, Japan is way ahead of its time and is advanced in regard to both varieties and consumption volume. Sato Pharmaceutical, Co., Ltd.'s **Yunker** series, currently comprised of over 30 types, is the most popular energy drink in Japan among countless others.

Yunker was released in 1956 with the slogan "medicine that makes you strong." It was a time of rapid economic growth in Japan, and Yunker was an epoch-making drink that was developed to encourage the "salarymen" (corporate workers) who supported the economy. This is a huge difference from most of the energy drinks in this country, which are sports related. Yunker Kotei-eki, the most common type in this family of drinks, was unveiled in 1967. Contrasting to the original Yunker, it was promoted as a nutritional supplement drink for energy and health, which improves blood circulation, enhances the immune system and prevents cell oxidization. Since drugstores started carrying it, it has attracted a wider range of users beyond salarymen. Today the Yunker series offers various types of drinks to meet different levels of fatigue, ages, genders and lifestyles.

Sato Pharmaceutical believes it's important to know what type of physical symptoms you have, what kind of nutritious supplement you need, and to what degree you need a boost of energy before taking nutritious tonics. For example, the types of exhaustion from overwork and after sports are different. Fatigue from stress and that from aging also vary. This is why Sato Pharmaceutical has diversified the Yunker line to target each symptom perfectly. They have specific types for people suffering from stress-related fatigue, for people fighting hangovers, for people trying to lose weight but not energy, and even for pregnant women, children, and elderly people.

In order to develop the best formula for each case, Sato Pharmaceutical scientifically tested hundreds of *shoyaku* (crude drugs) that have been traditionally used in Asian countries to cure and prevent ailments as well as promote healthfulness. Examples are plant based ginseng extract, green leaf extract and guarana seed extract, as well as non-herbal based royal jelly. They then mixed the shoyaku with vitamins and herbal medicines. Nine types of Yunker are available in the U.S.: Yunker Energy & Health, Yunker D. Herbal, Yunker Super Royal, Yunker Super Grand, Hugo Yunker Sparkling, Yunker, Yunker Q10, and Yunker EC. If you feel weak, tired, or low in energy, let Yunker help boost your power!

Sato Pharmaceutical, Co., Ltd.
Founded in 1915 in Japan, the company has paid special attention to over-the-counter drugs and served society through the realization of self-medication. The U.S. company was established in October 1981 and has provided various health products such as cold remedies, the Stona series, and Zentrip motion sickness supplements, in addition to the Yunker series.

20501 Earl St., Suite 3
Torrance, California 90503
TEL: 310-793-0509
www.sato-pharmaceutical.com/us/usa/

Let's Eat the Season

-Apple-

Apple season has arrived. The variety of fresh apples at the market makes it difficult to decide which one to choose. Some are great for eating as is, some are good for salads, and some are best for baking. In this issue, Misako-sensei introduces her *Mini Apple Pie* with a Japanese twist: She incorporates red bean paste into the standard apple filling to create a surprising harmony in your mouth. Red bean paste is a staple ingredient in traditional Japanese sweets such as *daifuku* (glutinous rice cakes filled with red bean paste), *oshiruko* or *zenzai* (red bean soup), and *dorayaki* (a pancake "sandwich" filled with red bean paste), to name a few. She advises, "Sweet red bean paste comes in 2 types — tsubu-an, the chunky version, and koshi-an, the smooth version — just like peanut butter. Both types can be appropriate for this dessert, so you can choose the one you prefer."

Mini Apple Pie with Red Bean Paste

[INGREDIENTS] (Makes 12 mini pies)

- ❒ 1 sheet store-bought frozen pastry sheet
- ❒ 1 apple (choose a firm type, such as Granny Smith, Gala, Mutsu, Fuji, or Golden Delicious)
- ❒ 1 tbs sugar ❒ 1 tbs lemon juice ❒ 1 egg
- ❒ 2 cups store-bought, premade sweet red bean paste

[DIRECTIONS]

1. Defrost pastry sheet in refrigerator. (It should still be cold when used.)
2. Peel and core apple. Cut into small pieces.
3. Place apple, sugar, and lemon juice in saucepan and heat slowly over medium heat for 10–15 minutes. Mix occasionally.
4. When apple becomes transparent and liquid is evaporated, turn off heat. Spread apple pieces onto large plate to cool.
5. Spread pastry sheet on countertop and cut into 12 squares.
6. Dust countertop and rolling pin with flour and roll out the 4 corners of each square to make a star-like shape.

7. Coat mini muffin tin with nonstick cooking spray and place each pastry square in it.
8. Spoon 2–3 apple pieces onto each pastry square.
9. Spoon 1 tablespoon sweet red bean paste onto each pastry square and then fold each corner of the square toward the center and affix on top with egg wash (beaten egg).
10. Coat tops of each mini pie with egg wash and bake in oven preheated at 375 °F for 20–25 minutes or until golden brown.
11. Transfer mini pies onto cooling rack.

Tip: Apples and red bean paste are a divine combination, but you can play with other combinations, such as apples and cream cheese or red bean paste and sweet potatoes.

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Cooking video: nylpage.com

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HOW DO YOU USE PONZU?

What is Ponzu?

Ponzu is the latest Japanese seasoning that combines the flavor of soy sauce and citrus zing of lemon. Like soy sauce, it can be used right out of the bottle and has the perfect balance of salty, tangy and sweet that enhances a wide variety of meals. Drizzle it over broiled meat, chicken, seafood or sauteed vegetables as a final touch to your entrée, or mix it with a small amount of vegetable oil to make a zesty low-calorie dressing for salad.

Lime Ponzu with a crisp, citrus flavor of lime and a hint of sweetness is also available.

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SHRIMP FAJITAS

[INGREDIENTS] (serves 6)

- ☐ 1 pound medium shrimp, peeled and deveined
- ☐ 1 clove garlic, minced
- ☐ 1 green bell pepper, sliced
- ☐ 1 cup lightly packed cilantro
- ☐ 1/3 cup lime juice
- ☐ 1 small onion, thinly sliced
- ☐ 1 tablespoon vegetable oil
- ☐ 1/2 cup Kikkoman Lime Ponzu
- ☐ 12 flour tortillas, warmed

[INSTRUCTIONS]

Marinate shrimp in the mixture of garlic, Ponzu and lime juice at room temperature for 20 minutes. Heat oil in a large skillet over medium high heat. Add onions and green peppers to the skillet and saute for 3 minutes. Add shrimp and cook until shrimp turn pink. Toss in cilantro and serve with tortillas.

THE KURAMOTO -VOL 13-

LED TO THE TOP BY A NEW GENERATION

NISHIYAMA BREWERY

Located in the middle of a mountain range in Hyogo prefecture, **Nishiyama Brewery** has been producing sake since 1849 in the authentic Tamba style. For generations the brewery has used the pristine, extremely soft water from a well on their property. The water from Takeda River spends a whole year underground, before it flows out of the well opening from 12 meters below, making the water especially soft. It is deemed so difficult to make sake with this soft water that their water was even mentioned in a famous gourmet comic book in Japan, called Oishimbo. The brewery is also known for their preference in choosing to use the most uncommon kobo(yeast), which is the Ogawa 10th. The delicate, and very hard to use kobo produces, not the most fragrant, but the most delicate, and subtle aroma. But all the extra hard work the brewery put in landed them the ultimate recognition, when Kotsuzumi line's Rojo Hana Ari was chosen as the best sake in Japan by Robert M. Parker Jr.

"Our aim is to produce a sake for the dinner table. Today, many companies prefer to use kobo that produces sake with a tremendous amount of initial impact. That kind of sake is hard to enjoy with food or to drink more than one glass. We want our sake to be a kind of drink that people can never get tired of, and enjoy with meals regularly. All our sakes have only a very subtle aroma, instead, they have a full body that spreads in your mouth and immediately disappears. So it doesn't get in the way of food," explains the current president, Mr. Shuzo Nishiyama who is now the sixth generation president at only 38.

As much as the brewery likes to adhere to tradition, they also recognize the need to progress, which comes easy to the company when the average age of the entire staff is only 36, and 60% of the staff are young women who know how to follow trends. Their recent creation is the Natural Yuzu and Honey Sparkling Sake from the Kotsuzumi line, developed in direct response to customer's requests. Kotsuzumi Tokubetsu Junmai, Rojo Hana Arai Junmai Daiginjo and Kotsuzumi Yuzu Sake are all available in the US.

Nishiyama Brewery
1171 Nakatakeda Ichijima-Cho,
Tamba-shi, Hyogo,
669-4302, JAPAN
TEL. +81-795-86-0031
www.kotsuzumi.co.jp

THREE THINGS YOU SHOULD KNOW ABOUT NISHIYAMA BREWERY

Internationally renowned wine critic Robert M. Parker Jr. is famous for wine ratings on a 100 point scale and his extremely descriptive tasting notes. Nishiyama Brewery's Kotsuzumi Junmai Daiginjo Rojo Hana Ari received the highest rating (91 pts.) from Robert M. Parker Jr. in the sake category. Parker called the sake, "The best sake in Japan."

Girl power rules at the brewery. 60% of the staff at Nishiyama Brewery are female, and not only that, the average age of the sake-making staff is only 29. Yet, Nishiyama Brewery is the only brewery that maintains the true Tamba-style method of sake brewing and stays true to its roots.

Nishiyama Brewery is uniquely interlinked with the arts and culture of Japan. The past presidents were deeply inclined to both literal and visual arts. Many famous poets and artists have crossed paths with Nishiyama Breweries sake, and they have in turn enriched the brewery's history. The Kotsuzumi line was named by Kyoshi Takahama, a famous haiku poet.

A Shochu Moment with Kyoya

- Miyazaki's Oldest Shochu Distillery -

Vol.35 Kappa no Sasoi-mizu

If you haven't tried Izakaya style Japanese food, try it this autumn. This style of cuisine serves varieties of food on a large plate to be shared with everyone at the table. Sharing your food with friends and family is not only fun but also stimulates your appetite. Kappa no sasoi mizu is a shochu that is perfect for Izakaya style dining.

It cleanses your palate and enhances the flavor of food with every bite. On November 24th, there will be a special event at Uminoie. All-you-can-drink Kappa no sasoi mizu with All-you-can-eat Large Plate Food will be offered at $40 per person (tax and gratuity not included). It is limited to 25 people, so please call to make a reservation.

-Hayato Hishinuma-

Information

The place to drink **"Kappa no sasoi-mizu"**
Uminoie In East Village
Special event Date: November 24th, 2010
86 E 3rd Street btwn. 1st & 2nd Aves.
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Ura-Gasanryu Koka (Honjozo)	Ura-Gasanryu Fuuka (Junmai) New!	Gasanryu Kisaragi (Junmai Daiginjo)	Gasanryu Gokugetsu (Junmai Daiginjo) New!

Shindo Sake Brewery Co., Ltd. www.kurouzaemon.com
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Heavenly Sake

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ADVERTISEMENT

Kuromaru Cocktails with Autumn Flavors

The single-distilled shochu tends to be very aromatic. Called "honkaku shochu," it is this aroma coming from the base ingredients that makes this kind of shochu premium. Gen Yamamoto, an award-winning mixologist at En Japanese Brasserie, incorporates autumn flavors to create exquisite cocktails by highlighting the aroma of Kuromaru, a sweet potato-based honkaku shochu.

What is your opinion on making cocktails with honkaku shochu like Kuromaru?
Personally, I think honkaku shochus are easier to make cocktails with because each one has such distinct and unique characteristics. Of course, not all are suited for using in cocktails, but I think it all comes down to what you do with it. For me, I think that as long as you can retain that special quality, and the aroma of that particular shochu in the cocktail, then I don't see why you can't use honkaku shochu in cocktails. Kuromaru has a light, refreshing quality to it, but it also has a spiciness that makes it unique so I like to emphasize those characteristics.

What is the key to making a perfect honkaku shochu cocktail?
I think it's just like food pairing, all the ingredients should still be "present" in the end. The important thing is to know what's unique about the shochu, and to find a way to bring out its uniqueness, rather than bury it with other flavors and aromas.

What are some Kuromaru cocktails that you have come up with?
I made three cocktails that were inspired by the taste of Kuromaru. The first one is Pomegranate and Kuromaru. It's a cocktail that showcases the different faces of Kuromaru because the pomegranate syrup sits in the bottom of the glass, and as the end approaches, you taste the pomegranate flavor more and more. I suppose you can have it as an aperitif, but I think it could go well with certain red meat dishes as well.

The second one is Concord Grape and Kuromaru. I used both fresh Concord grapes and fresh jam made from the grape. You can use store-bought grape jam if you don't have time to make your own. The Kuromaru takes the tangy edge off the berries, and gives it a rounded taste and it just goes together perfectly.

The third one is Pumpkin and Kuromaru. I roast the pumpkin in the oven slowly until it's nice and soft. Then I puree it. Then I use some cream, milk and Kuromaru, and topped it off with some roasted pumpkin seeds. It's also perfect to have hot.

Do you have any tips for anyone who wants to try making Kuromaru Cocktails?
I think that whatever you do, you don't want to use less than equal amount of Kuromaru compared to whatever you are mixing it with. You will start to lose Kuromaru's aroma if you use any less.

Mr. Gen Yamamoto is an award winning mixologist who pursues the ultimate balance and harmony in his cocktails while using the bars minimum. His innovative use of fresh ingredients has become his trademark. He is now serving at En Japanese Brasserie (www.enjb.com) in the West Village.

www.freshfruitmartini.com

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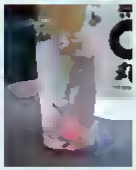
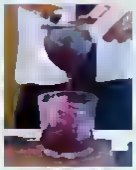
Pomegranate and Kuromaru



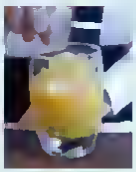
1. Make pomegranate syrup first. Put ripe pomegranate and sugar in a pot and simmer it.
2. Once the syrup is done, let it cool.
3. Pour a little bit of the syrup in a small glass.
4. Fill the glass up with Kuromaru.

Concord Grape and Kuromaru



1. Take a handful of fresh grapes and crush them.
2. Add 1 tsp fresh lemon juice.
3. Add 1 tsp Concord grape jam.
4. Add 2 parts Kuromaru.
5. Add a small amount of syrup for adjustment, and mix well.
6. Strain the mixture while pouring into a glass.

Pumpkin and Kuromaru



1. Put 1 tbsp of pre-made pumpkin puree, 2 parts Kuromaru, 1 part milk, 1 part cream and some sugar into a shaker.
2. Mix them and shake it.
3. Sprinkle roasted pumpkin seeds on top.

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Coupon available at www.chopsticksny.com

GROCERY

M2M Broadway & 114th
2935 Broadway (bet. 114th & 116th St.)
212-280-4600 — Japanese

Dominobo
123 E. 47th St. (bet. Lexington & 3rd Ave.)
212-755-7380 — Japanese

Katagiri & Co., Inc.
224 E. 50th St. (bet. 2nd & 3rd Ave.)
212-755-3566 — Japanese

Yagura
24 E. 41st St. (bet. 5th & Madison Ave.)
212-679-3777 — Japanese

H Mart Han Ah Reum
25 W. 32nd St. (bet. Broadway & 5th Ave.)
212-695-3293 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115 — Korean

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette)
212-260-2333 — Other

JAS Mart
35 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-420-6370 — Japanese

M2M East Village
200 E. 11th St. (at 3rd Ave.)
212-353-2938 — Japanese

Sunrise Mart Astor Pl.
4 Stuyvesant St. 2FL. (69th St. &3rd Ave)
212-598-3040 — Japanese

Pearl River Mart
477 Broadway (Grand St. & Broom St.)
800-878-2440 — Chinese

Sunrise Mart SoHo
494 Broome St. (W. Broadway & Wooster)
212-213-0033 — Japanese

Tonjin Mart
81 Mulberry St. (bet. Canal & Bayard St.)
212-962-8622 — Japanese

Family Market
29-15 Broadway (bet. 29th & 30th St.)
718-858-7825 — Japanese

H & Y Marketplace
150-51 Northern Blvd. (150th & Murray St.)
718-461-1511 — Korean

H Mart Northern 156
150-40 Northern Blvd. (156th & 157th St)
718-888-0005 — Korean

H Mart Northern Blvd.
141-40 Northern Blvd. (Parsons & Bowne)
718-358-0700 — Korean

H Mart Union St.
29-02 Union St. (at 29th Ave.)
718-445-5656 — Korean

H Mart Williston Park
400 Hills de Ave. Williston Park NY 11596
516-663-0270 — Korean

H Mart Woodside
59-18 Woodside Ave. (58th & 60th St.)
718-446-0758 — Korean

Sakura-ya
73-05 Austin St. (bet. Ascan Ave. & 73rd Rd.)
718-268-7220 — Japanese

H Mart Great Neck
455 Great Neck Road, Great Neck NY 11021
516-482-8113 — Korean

Nara Japanese Foods
169A Main St. Port Washington, NY 11050
516-883-1838 — Japanese

Shin Nippon Do
63 Mineola Ave. Port Washington NY 11577
516-625-1914 — Japanese

DAIDO
522 Mamaroneck Ave. White Plains NY
914-683-6735 — Japanese

DS Seafood
14-16 North Central Ave. Hartsdale NY 10530
914-946-8065 — Japanese

Fuji Mart Scarsdale
818 White Plains Rd. Scarsdale NY 10583
914-472-1468 — Japanese

H & Y Marketplace
471 Plainview Rd., Hicksville NY 11801
516-935-4041 — Korean

Kam Sen Foods
22 Barker Ave. White Plains NY 10601
914-428-4500 — Korean

NIJIYA Market
16 N. Central Ave. Hartsdale NY 10530
914-949-2178 — Japanese

Dishinbo
293 Halstead Ave. Harrison NY 10528
914-835-4390 — Japanese

Asian Market
81 Colvin Ave. Albany NY 12203
518-459-8166 — Chinese

Fuji Mart
1212 E. Putnam Ave. Riverside CT 06878
203-698-2107 — Japanese

J-Mart
15 Orange St., New Haven CT 06510
203-792-1234 — Japanese

Family Market NJ
10 Franklin Tpk. Waldwick, NJ 07463
201-444-5133 — Japanese

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201-943-7400 — Korean

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433 S. Washington Ave. Bergenfield, NJ 07621
201-384-9299 — Korean

H Mart Cherry Hill
1720 Marlton Pike, Cherry Hill NJ 08003
856-429-4011 — Korean

H Mart Edison
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732-248-0586 — Korean

H Mart Englewood
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201-871-9822 — Korean

H Mart Little Ferry
260 Bergen Tpke. Little Ferry, NJ 07643
201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657
201-943-9600 — Korean

Mitsuwa Marketplace
595 River Rd. Edgewater, NJ 07020
201-941-8113 — Japanese

Ridgewood Fisheries
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36 N. Narberth Ave. Narberth, PA 19072
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Tokyo Japanese Store
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212-877-4040 — Sake/Shocho

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829 Lexington Ave. (bet. 68th & 69th St.)
212-772-9211 — Sake/Shocho

Mister Wright
1533 3rd Ave. (bet. 89th & 90th St.)
212-722-4564 — Sake/Shocho

Ambassador Wine
1020 2nd Ave. (at 54th St.)
212-421-5078 — Sake/Shocho

Landmark wine
167 W. 23rd St. (6th & 7th Ave.)
212-242-2323 — Sake/Shocho

MJK Liquor
161 3rd Ave. (bet. 15th & 16th St.)
212-475-6186 — Sake/Shocho

Union SQ Wine
140 4th Ave. (at 13th)
212-675-8100 — Sake/Shocho

Astor Wine
399 Lafayette St. (at 4th St.)
212-674-7521 — Sake/Shocho

SAKAYA
324 E. 9th St. (bet. 1st and 2nd Ave.)
212-505-7253 — Sake/Shochu

Warehouse Wines
735 Broadway (at W. 8th St.)
212-982-7770 — Sake/Shochu

Ginnyette Wine
151 Grand St. (bet. Crosby & Lafayette St)
212-925-1236 — Sake/Shochu

New York Wine EX.
5 Broadway (bet. Morris & Battery Pl.)
212-422-2222 — Sake/Shochu

Heights Chateau
123 Atlantic Ave. Brooklyn, NY 11201
718-330-0963 — Sake/Shochu

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Central Boeki U.S.A., Ltd.
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718-729-8969 — Food

Dorai Trading Co., Inc.
14-50 128th St. College Point NY 11356
718-539-8100 — Food/Sake

New York Mutual Trading Inc.
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Nishimoto Trading Co., Ltd.
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Culinary Treasures of Ishikawa Prefecture Revealed

The natural resources of Ishikawa prefecture make it the perfect place for producing exquisite sake, popularizing miso and introducing fish sauce to the world.

True to their mission of fostering culinary cultural exchange between Japan and America, the Gohan Society hosted an event on October 4th at the French Culinary Institute (FCI) to introduce the cuisine of Ishikawa prefecture to amateur and professional chefs, members of the restaurant industry and others. Guests enjoyed demonstrations featuring samplings of local sake, tastings of local ingredients and a post-talk reception where they could enjoy the delicious combinations of local sake and food pairings.

Kazunari Shata, 8th generation sake brewer at Shata Shuzo Co., Ltd., explained that the quality of sake depends on the three factors of rice, water and skill level of the master brewer. Fortunately, the area's underground springs provide the perfect low-iron and high-mineral content water that results in the region's high quality sake.

Sake pairs well with other foods from the region and Seiichi Yamamoto, CEO and President of Yamato Soysauce and Miso Co., Ltd., introduced dishes made with varieties of miso – a soybean paste. Miso is great for making dips, sauces and even soups such as clam chowder and also helps prevent high blood pressure and strokes and improves brain metabolism.

Jane Tran, FCI student, believes that "more education reduces peoples' fear of trying" different, unfamiliar ingredients and was especially curious to learn more about the Japanese fish sauce, *ishiri*. Yoshio Kazuma of the Society of Commerce and Industry explained that ishiri was made from squid or sardines and contains organic amino acids, antioxidants and helps with controlling blood pressure. It can be used as a sauce for sashimi or pickling, as a seasoning for stews, or as a salad dressing. With its low sodium content, it's also a great substitute for salt in any dish – Japanese or American – something that FCI student, Marilyn Simon, appreciated.

If New York City is the metaphorical cultural melting pot, then the literal one is in your kitchen, on your stove. Incorporating fish sauce or miso into your cooking – and pairing it with sake – will not only add a healthy element to your meal but also let you experience some of the tastes of Ishikawa prefecture at home.

The Gohan Society Mission

The Gohan Society fosters an understanding and appreciation of Japan's culinary heritage in the United States through educational outreach to all who admire and enjoy Japanese culture

www.gohansociety.org

For further information, please contact Taeko Takigami at taeko@gohansociety.org

Time Line

▲ Mr. Kazunari Shata from Shata Shuzo Co., Ltd. was present to impart the history and quality of sake in Ishikawa Prefecture.

▼ Since miso comes in a variety of colors, has different uses and offers many health benefits, FCI student, Jonathan Eng predicts "miso can be a household staple around the world!"

▲ The Gohan Society hosted a post-talk reception where members of the NYC restaurant industry, culinary students, Ishikawa representatives and others could mingle and enjoy good food

▼ Samples of Ishikawa cuisine at the reception illustrated the different cooking styles such as the *Candied Walnuts* and *Seasoned Mizuna*, *Chrysanthemum Kaga Fu* seen here.

LIFESTYLE

HEALTH INTERVIEW

FUJIE SHIMAKAGE (41ST STREET HEALTHCARE)

FOCUS

IAIDO (NEW YORK BUDOKAI)

LANGUAGE: SENSEI INTERVIEW –VOL.7–

MINA YOSHIGAKI (THE JAPANESE-AMERICAN SOCIETY OF NEW JERSEY)

JAPANESE BOOK RANKING

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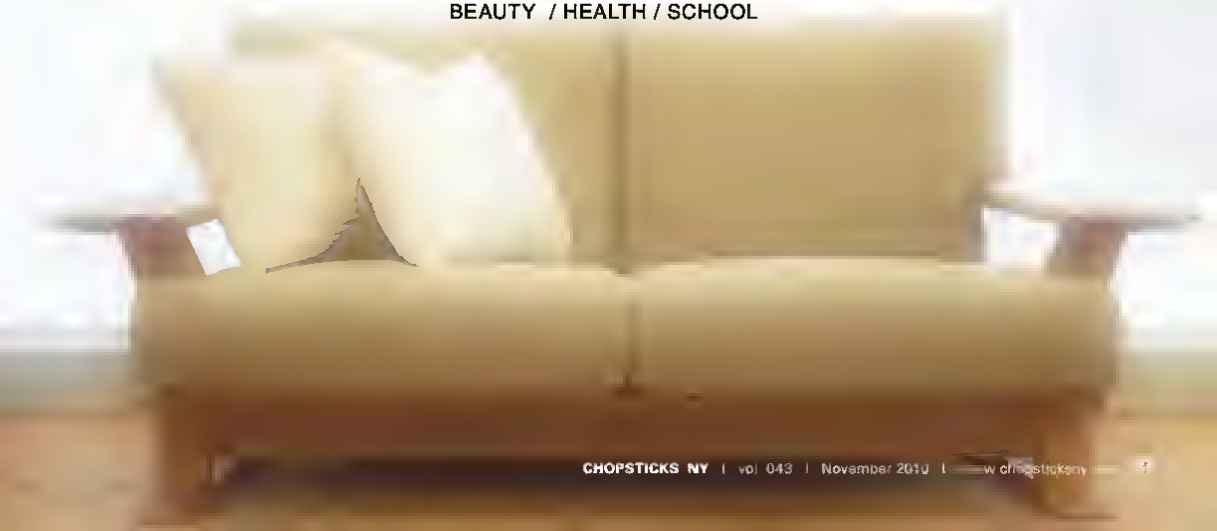

"Try not to hold on to negative thoughts."

Health Advisor of the Month: Fujie Shimakage of 41st Street HealthCare

There are various holistic treatments offered at 41st Street HealthCare but what are your specialties?

I specialize in acupuncture and kampo (Chinese herbal medicine) as well as craniosacral therapy, which adjusts the flow of cerebrospinal fluid through the spinal cord by lightly touching the patient's head and lower back.

What kinds of benefits does craniosacral therapy offer?

Its effective for headaches, lower back pain, and stress-related problems such as irritation, frustration and anger. If the movement of cerebrospinal fluid is stagnant, people feel uneasy, irritated and anxious. Craniosacral therapy works in the deepest level of the body, creating a euphoric floating sensation.

Would you give us some health advice during this seasonal change?

It's better not to switch to bulky and warm clothes immediately when you start feeling chilly. Instead, keep wearing light clothing. This encourages your immune system to protect your body, giving it power to fight against colds and other illness. The point here is to let your body get accustomed to the temperature change gradually. I also recommend the use of ginger in your diet. Ginger makes you warm from inside. You can make healthy oriental ginger dressing with freshly grated ginger, soy sauce, rice vinegar and flax seed oil. Ginger not only warms your body but it's one of the best Chinese herbs to promote digestion. I used to have extremely cold hands and feet, but since I started to use ginger, I feel warm from inside even in the severe cold.

41st Street HealthCare
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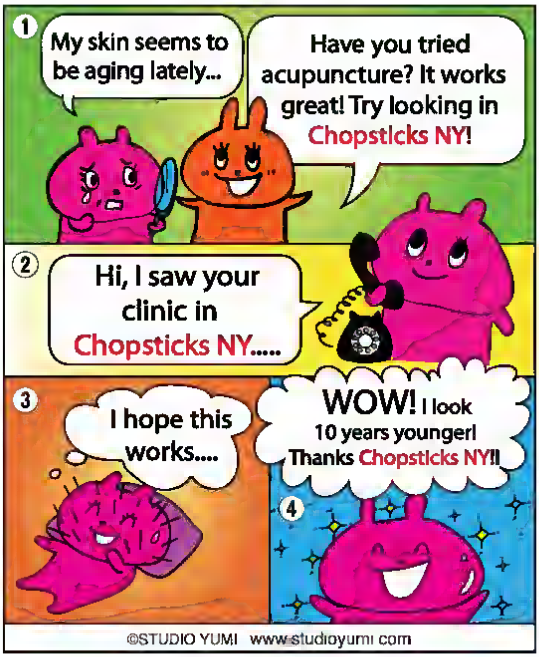
TEL. 212-683-0041 / www.41stmed.com

Health Tips from Ms. Shimakage

Of all the things I do to keep myself healthy, nothing is more important than releasing stress. While you are taking a shower in the morning or at night you can make humming sounds such as "Muhh..." or "Ah..." or "Shesh..." etc. not so loud or not so soft. It should sound like a background noise. As you make these noises, you throw up mental garbage through your mouth. Did you know that we are so attached to our daily or chronic problems? It may be hard to throw them up at first. You have to go over the mental block. Once you are able to spit out the mental garbage it may be perceived as a thick black tar or edgy junk metal. At some point you will feel there is nothing more to be thrown up. Viola! There you have a blank slate to start a new day!!



ADVERTISEMENT

Relaxation, Comfort, and Individual Beauty: Salon VIJIN Arrives in Kobe

After over 20 year of successful business in the U.S under the direction of veteran hairstylist Minoru Minamida, **Salon VIJIN** is now taking a new turn It has finally opened a sister salon in Japan. Kobe's Shukugawa district, where the new salon is located, is known for its exotic atmosphere that blends European splendor and traditional Japanese modesty Originally developed as a trading port, Kobe has attracted many expatriates from all over the world, creating a very sophisticated environment.

The Kobe branch of Salon VIJIN fits perfectly in this elegant, quiet neighborhood. The salon has a modern and chic ambiance with an organic touch, and its white marble flooring, black leather chairs, mahogany details, and plants in the windows produce the ultimate in relaxation and comfort Like its U S sister salons, the Kobe location also maximizes the benefits of negative ions From water, dryers, irons, and steamers to some solutions, the items the salons use are designed to make use of negative ions, which permeate hair, skin, and body at the molecular level and help rejuvenate them.

Mr Minamida has observed that his Kobe and New York clientele have something in common. "Both of them value individual beauty rather than copying celebrities and fashion leaders In a way, they explore timeless beauty Our services are perfect for them because we bring out the beauty that each person has and design hairstyles that match clients' lifestyles," he says Rooted in these international cities, Salon VIJIN keeps evolving and promoting genuine beauty inside and out

Salon VIJIN New York

(Kobe) 7 15 Bundo-cho, Nishinomiya, Hyogo, 662 0042 JAPAN
www salonvijin.jp
(New York) www salonvijin.com / 212-664-0664
(Atlanta) www salonvijinatlanta.com

◀ The huge adjustable triple mirror affixed in front of each seat helps to create private space

Plants and natural light ▶ coming through the windows give an organic feel to the salon

◀ This chair for shampooing can recline 180 degrees to provide extreme relaxation.

Minoru Minamida, who introduced ▶ Japanese straightening to the U.S., now imports his New York-style elegance to sophisticated clientele in Kobe.

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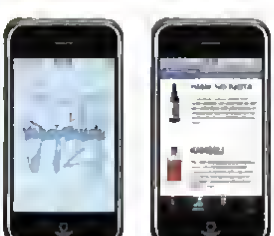

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- Search sake by grade
- Search brand by distributor
- Check sake events in NY

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

Coupon available at www.chopsticksny.com

HAIR SALON

Upper West — Hoshi Coupe III
2801 Broadway (at 108th St.) 212-663-0460 — F $40- / M $40-

Upper East — Giovanni-Sacchi

Giovanni-Sacchi offers uptown service in a downtown ambience and caters to a wide range of clienteles. Staffed with American and Japanese stylists, they specialize in cut, coloring, conditioning, Japanese straight perm as well as styling for all types of occasions.
1364 Lexington Ave. (bet. 90th & 91st St.) 212-360-5557 www.giovanni-sacchi.com — F $50- / M $30-

Upper East — Michi
206 E. 90th St. (bet. 2nd & 3rd Ave.) 212-752-8229 — F $75- / M $50-

Upper East — Tomoko Shima Hair Salon

A comfortable and private atmosphere in the Upper East. Their stylists are highly reputable for high techniques and extensive knowledge to treat any hair types as well as Japanese Straightening Perms. Wedding hair & make-up service also available.
171 E. 92nd St. (bet. 3rd & Lexington Ave.) 212-722-6626 www.tomokoshima.com — F $60- / M $55-

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 38th St.) 917-432-2657 — F 100- / M 100-

Midtown West — Mingle New York
10 W. 55th St. 2nd Fl. (bet. 5th & 6th Ave.) 212-463-3320 — F $90- / M $70-

Midtown West — Mitzu
57 W. 57th St. #1204 (at 6th Ave.) 212-757-5360 — F $145 / M $115

Midtown West — SALON VIJIN

From fabulous cuts to spectacular esthetic straight perms and colorings. Salon Vijin leads the way in hair styling and care for the future. Weekdays 10am-7pm, weekend 10am-6pm. Appointment recommended!
10 Rockefeller Plaza, Concourse Level 212-664-0864 www.salonvijin.com — F $64 / M $57

Midtown East — Eiji International
601 Madison Ave. 5th Fl. (bet. 57th & 58th St.) 212-838-3454 — F $125- / M $80-

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Park & Lexington Ave.) 212-986-2630 — F $68 / M $55

Midtown East — Hisako Salon
141 E. 47th St. 2nd Fl. (Lexington & 3rd Ave.) 212-764-7640 — F $80- / M $45-

Midtown East — Mannish
231 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-755-2623 — F $45- / M $35-

Midtown East — Momotaro
22 E. 49th St. 2Fl. (bet. Madison & 5th Ave.) 212-759-2392 — F $70- / M $60-

Midtown East — RH Plus Salon
Try the newest perm technology from Japan: Digital Hot Wave. The combination of digital perm and Japanese straightening perm creates a beautiful style by integrating straight hair with waves. We now offer Brazilian Keratin Treatment by popular demand!
805 3rd Ave. 2nd FL. (bet. 49th & 50th St.) 212-644-8056 www.rhplusny.com — F $80 / M $50

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park and Madison Ave.) 212-888-4744 — F $87 / M $71

Midtown East — Shige Kosuda
141 E. 55th St. (bet. 3rd & Lexington Ave.) 212-759-2397 — F $80 / M $50

Midtown East — Wave 55
1059 2nd Ave. (bet. 55th & 56th St.) 212-355-7300 — F $60- / M $45-

Chelsea — Cowlicks Japan
137 W. 19th St. (bet. 6th & 7th Ave.) 212-367-2123 — F $80- / M $65

Chelsea — Hisako Salon
183 7th Ave. (bet. 20th & 21St.) 212-863-2233 — F $53 / M $40

Chelsea — Hoshi Coupe I
259 W. 19th St. (bet. 7th & 8th Ave.) 212-255-0770 — F $50- / M $50

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.) 212-620-3846 — F $55 / M $55

Gramercy — Hayato New York
125 E. 23rd St. 2nd Fl. (Park & Lex Ave.) 212-673-7373 — F $80- / M $60

West Village — Hair Mode
478 6th Ave. (bet. 11th & 12th St.) 646-391-6124 — F $50 / M $50

West Village — SEI-TOMOKO
142 W. 4th St. (Washington Sq. Pk & 6th Ave.) 212-477-5475 — F $35- / M $35

West Village — YUI Salon

YUI Salon features the elite stylists from NY Fashion Week Fall/Winter 2009 Collection and Spring/Summer 2010. Our friendly staff reviews your hair and finishes up in a beautiful style. Cut, color, Japanese straight perm and head spa are always popular.
323 W. 11th St. (Greenwich & Washington) 212-647-9303 www.yuisalon.com — F $70 / M $60-

East Village — 009
310 E. 9th St. (bet. 1st & 2nd Ave.) 212-673-0020 — F $60 / M $50

East Village — Ampersand
242 E. 4th St. (bet. Ave. A & B) 212-228-3450 — F $60 / M $50

East Village — Olele
145 Avenue A (bet. 9th & 10th St.) 212-777-5252 — F $50- / M $45-

East Village — Hair Date
329 Bowery (bet. 2nd & 3rd St.) 212-228-8381 — F $50- / M $45

East Village — Hair Mates Downtown
13 3rd Ave. (bet. 7th & St. Marks Pl.) 212-777-4612 — F $40- / M $35-

East Village — Hoshi Coupe II
214 E. 9th St. (bet. 2nd & 3rd Ave.) 212-505-0383 — F $45- / M $40

East Village — i Salon
150 E. 14th St. (bet. 3rd & 4th Ave.) 212-505-0537 — F $40- / M $35

East Village — K2 Salon
218 E. 10th St. (bet. 1st & 2nd Ave.) 212-260-5198 — F $65- / M $50-

East Village — Lotus Salon on Ave. A
31 Ave. A (bet. 2nd 3rd St.) 212-475-2749 — F $70 / M $55

East Village — Pika Salon
233 E. 4th St. (bet. Ave. A & B) 212-673-6208 — F $60 / M $50

East Village — Q Hair
19 Bleecker St. (bet. Mott & Elizabeth St.) 212-614-8729 — F $94 / M $94

East Village — Redgn Salon
263 E. 10th St. (bet. Ave. A & 1st Ave.) 212 777 3343 — F $50- / M $45-

East Village — SEI-TOMOKO
240 E 13th St. (bet. 2nd & 3rd Ave.) 212-533-6813 — F $35- / M $35-

East Village — SEI-TOMOKO 02
128 E 4th St. (bet. 1st & 2nd Ave.) 212-473-3320 — F $35- / M $35-

East Village — Shizen
627 E. 9th St. (bet. Ave. B & C) 212 777-2128 — F $65 / M $65

East Village — Takamichi Hair
35 Great Jones St. 7th Fl. (Lafayette & B'way) 212-420-7978 — F $100- / M $35-

East Village — Ueno Salon
408 E 9th St. (bet. 1st Ave. and Ave. A) 212-505-7773 — F $80- / M $80

East Village — Yo-C Salon

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo, elegance of Paris and aggressiveness of NY styles, and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available.
225 E. 5th St. (bet. 2nd & 3rd Ave.) 212-529-0355 www.yo-csalon.com — F $75 / M $75

Lower Mhn — Hoshi Coupe Soho
183 Prince St. (bet. Sullivan St. and 6th Ave.) 212 260-0770 — F $70- / M $60

Lower Mhn — Lotus Salon North Moore
34 North Moore St. (bet. Hudson & Varick St.) 212-219-3538 — F $100 / M $90

Lower Mhn — Lotus Salon Prince St.
7 Prince St. (bet. Elizabeth & Bowery St.) 212 219-3293 — F $80 / M $75

Lower Mhn — Lotus Salon Reade St
141 Reade St. (bet. Hudson & Greenwich St.) 212-608-7798 — F $100 / M $70

Lower Mhn — Salon Musa

Masterminded by the owner and a veteran stylist, Enshi Yoshimine, Salon Musa has finally opened its door in Soho New York. The salon offers phenomenal Japanese style cutting techniques as well as color and perm treatments in a relaxing atmosphere.
150 Sullivan St. (bet. W. Houston & Prince St.) 646-484-6033 http://salonmusa.com — F $75- / M $60-

Lower Mhn — Ueno Salon
216 Mulberry St. (bet. Prince and Spring St.) 212 343-2233 — F $65- / M $60

Brooklyn — Commune Salon & Gift
191 Grand St. (bet. Driggs & Bedford Ave.) 718-384-7412 — F $60- / M $50

Long Island — LI Wave
18 Haven Ave. Port Washington, NY 11050 516-883-3046 — F $40 / M $30

Westchester — Akane Salon
7 E. Hartsdale Ave. Hartsdale, NY 10530 914-949-0216 — F $55- / M $45

Westchester — Hair Studio NAKA
287 Halstead Ave. Harrison, NY 10528 914-835-0045 — F $60- / M $50-

Westchester — Hiro's Hair Salon
95 Purchase St. Rye, NY 10580 914-921-3535 — F $60 / M $50

Westchester — Momotaro
2 Spencer Pl. 2nd Fl. Scarsdale, NY 10583 914-472-5697 — F $80- / M $50-

Westchester — Salon Shin
731 White Plains Rd. Scarsdale, NY 10583 914-472-2917 — F $50- / M $45-

Westchester — Salon Susen
15 E. Hartsdale Ave. Hartsdale, NY 10530 914-949-7475 — F $49 / M $30

New Jersey — Akane Salon
2024 Center Ave. Fort Lee, NJ 07024 201-461-3544 — F $40- / M $30-

New Jersey — Katsuko Salon
2039 Lemoine Ave., B1F Fort Lee, NJ 07024 201-585-5599 — F $60 / M $40

New Jersey — Michi
595 River Rd. Edgewater, NJ 07020 201-941-1989 — F $50- / M $40-

New Jersey — Salon Tomo
1617 Parker Ave. Fort Lee, NJ 07024 201-346-0501 — F $50 / M $45

New Jersey — Tosh Hair Supreme
1550 Lemoine Ave. Fort Lee, NJ 07024 201-461-5942 — F $45- / M $45

SPA

Upper East — Tsunami Day Spa
208 E. 60th St. 2Fl. (bet. 2nd & 3rd Ave.) 212-628-5958 — $90

Midtown West — Excy Laser Hair Removal

We are committed to providing the finest service at the lowest price possible. Our latest equipment, Cynosure Elite Aesthetic Workstation, promises you safe and satisfying laser hair removal regardless of your skin color or skin type. Free consultations available.
147 W. 35th St. (bet. Broadway & 7th Ave.) 212-695-1888 www.excylaser.com — Upper Lip $50

Midtown West — Nihon Day Spa
15 W. 44th St. 10th Fl. (bet 5th & 6th Ave.) 212-575-7132 — $40-

Midtown West — SHIZUKA new york
7 W. 51st St. 6th Fl. (bet. 5th & 6th Ave.) 212-644-7400 — Skincare

Midtown East — Lavender Laser Cosmetics
19 E. 41st St. (bet. Madison & 5th Ave.) 212-683-0041 — Initial $45/h

Midtown East — MOONFLOWER SPA
8 E 41st St. 3rd Fl. (bet Madison & 5th Ave.) 212-683-8725 — $75 /h

Korea Town — Salon Serenity

One of a few salons in NY specializing in 1D, 2D and 3D nail art offers Japanese nail art at discounted prices. Manicure $10, 1D: $35/set, hand-paint 2D: $8/nail, and 3D: from $10/nail. 10% off until 11/30. Reservation required. Text 917-520-1624 for appointment.
18 W. 33rd St. (bet. 5th Ave. & Broadway) 212-671-0944 — Nail Art

Korea Town	**Aura Wellness Spa**	
45 W 33rd St (bet Broadway & 5th Ave) 212-695-6559		$70-
Chelsea	**Fabylous Living**	
145 W 28th St 9th Fl (bet 6th & 7th Ave) 212-279-0558		Colonic $100
Chelsea	**Mist Beauty**	
145 W 28th St 9th Fl (bet 6th & 7th Ave) 212-643-9447		Facial $45 & up
Chelsea	**New York Electrolysis**	
Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation – You have nothing to lose but you unwanted hairs!		
18 W 21st St #904 (bet 5th & 6th Ave) 917-210-4389 www.electrolysisny.com		15min/ $50-
Chelsea	**Supplia Spa**	
The romantic spa featured on MTV offers 60m a Swedish or Deep Tissue massage with 60m a Collagen Facial for $130 ($150 reg). Couple's Massage and our signature Royal Bath Treatment are offered in a private room and mobile spa service is also available		
55 W 18th St 2nd Fl (bet 5th & 6th Ave) 212-929-5948 www.supplespa.com		$65/1h
East Village	**TAMAGO Skincare**	
239 E 13th St (bet 2nd & 3rd Ave) 212-505-1596		$48 /h
Lower Mhn	**Corina Beauty Center**	
121 Baxter St (bet Canal & Hester St) 212-941-7118		$45 /h

Lower Mhn	**Facial Spa**	
170 172 Canal St. #303 (Mott & Elizabeth St.) 212-925-5114		Facial $30/45min
Lower Mhn	**KSS Beauty Spa**	
187 Centre St (bet Canal & Hester St) 212-966-8531		Mini Facial $30
Lower Mhn	**NY Chinatown Nutrition Ctr**	
8 E. Broadway #301 (at Catherine St.) 917-822-0310		Weight Loss
Lower Mhn	**Spring Thyme Wellness**	
75 Nassau St (bet Fulton & John St.) 212-385-4973		$40-
Queens	**este de doronko**	
119-49 Union Tpk Forest Hills NY 11375 917-896-4004		Whitening $90-
Queens	**Spa Castle**	
131-10 131st St (at 11th Ave) 718-939-6300		$35-
Westchester	**este de doronko**	
21 Lake St White Plains, NY 10603 917-896-4004		Lift up $90-
New Jersey	**King SPA Sauna**	
321 Commercial Ave Palisades Park NJ 201 947 0365		$35

導院 SHIATSU & SEITAI: CENTURIES OLD HEALING METHODS!

VOL. 5

Midtown East DOIN SEITAI CENTER

Master Nori Suzuki specializes in diagnosing and relieving pain from the back, neck, shoulders and feet. By using centuries-old traditional Japanese manipulation techniques of Shiatsu and Seitai, he can target specific problem areas and alleviate pain. These techniques have many other benefits as well including aligning the body, increasing energy and blood flow, releasing emotional trauma from the body and restoring it back to its healthiest state. During his sixteen years of practice, Master Suzuki has treated and fixed a variety of ailments including athletic injuries, scar tissues, immobile joints, and pain caused by blocked energy. Suzuki Shiatsu treatment is available by therapists with over ten years experience. 30 minutes for $60, 60 minutes for $110, and 90 minutes for $160

Seitai is available from Nori Suzuki. Call for price.

SUZUKI SHIATSU TREATMENT: 鈴木指圧

FALL SPECIAL (New Clients Only) **60 minutes for $80** and **90 minutes for $130**

Read testimonials from our customers at www.doinseitai.com

Doin Center

141 East 55st Street (bet. Lexington & 3rd Aves.)
TEL 212-697 9114 By appointment
www.doinseitai.com

Answer our monthly survey & receive Book & CD (2), CD only (5): Gengokouseishijosetsu

Enter before November 24th

Chopsticks NY® would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY® by answering the following questions.

PRIZE OF THE MONTH

A book in Japanese that compares Japanese language with other worldly languages from a historical perspective. It is written by Dr. Tadasu Tokumoru who has resided in the U.S. for 50 years. The book comes with a supplementary CD. This month, 7 lucky entrants in this survey will receive this book as a prize.

Q1 Please tell us the title of the article that you find most interesting and why

Title:

Why I liked it:

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(e.g. I went to Chopsticks Restaurant and ate the Special Ramen in their ad.)

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Three Ways to Answer the Survey

❶ Go to www.chopsticksny.com/survey.php ❷ Fax to 212-431-9960
❸ Email to survey@chopsticksny.com

Health Guide

Indicated prices are recommend treatment prices

Coupon available at www.chopsticksny.com

SHIATSU

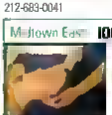
Upper West — Yuur Trou Self
A highly regarded therapy in Japanese healing arts SHIATSU brings relief from stress and enhances blood flow in the body. See page 59 for an introductory discount for Chopsticks NY readers APPOINTMENT BY PHONE ONLY
501 Sammary Row (at Amsterdam Ave.) 212-870-4251 http://www.myspace.com/yukikomoto/Shiatsu — $75 /60 min

Upper East — Tsunami
209 E 60th St 2F (bet 2nd & 3rd Ave) 212-628-5959 — $90 /50 min

Midtown West — Osuku Health Spa 46
37 W 46th St (bet 5th & 6th Ave) 212-575-1303 — $100 /60 min

Midtown West — Osuku Health Spa 56
50 W 56th St #2A (bet 5th & 6th Ave) 212-956-3422 — $120 /60min

Midtown West — Sulou de Tokyo
200 W 57th St #1308 (at 7th Ave) 212-757-2167 — $70 /60min

Midtown East — Suzuki Shiatsu

Pain in back, neck, shoulder, knees? Master Suzuki will diagnose the source of your pain and restore your body back to its original state. Experience this one-of-a-kind technique. November Special: $30 discount for the first shiatsu visit
141 E 55th St 2E (bet Lexington & 3rd Ave.) 212-737-3114 www.donsei-ta.com — $110/ 60min

Midtown East — Euse Suluu
16 E 41st St #29 (bet. 5th and Madison Ave.) 212-661-5161 — $40 /25 min

Midtown East — Endo Saitai Shiatsu
18 E 41st St 1st Fl (bet 5th & Madison) 212-683-0041 — $90 /30 min

Midtown East — IDO HOLISTIC CENTER

Do Holistic Center offers shiatsu massage — traditional Japanese acupressure massage that will relieve you of physical pain and stress. 20 min dry sauna and a shower included with a shiatsu massage. Two-for-one weekend special (sauna & shiatsu) is $105
9 E 45th St 8th Fl (bet Madison & 5th Ave) 212-599-5300 www.idocenter.com — $80 /60min

Midtown East — Kankodo Inc
211 E 53rd St (bet 2nd & 3rd Ave) 212-980-0088 — $90 /60 min

Midtown East — Pulai Thai Massage
211 E 43rd St (bet 2nd & 3rd Ave) 347-808-4956 — $100 /90min

Chelsea — Cowficks Japan
137 W 19th St (bet 6th & 7th Ave) 212-367-2123 — $40 /30min

Chelsea — DHASHI INSTITUTE
147 W 26th St 6th Fl (bet 5th & 7th Ave) 800-810-4130 — $45-65 /60min

East Village — Kaisy
223 E 9th St 2nd Fl (bet. 2nd & 3rd Ave.) 212-253-6171 — $45 /60min

Lower Man — Health Trail CO
23 Fell St 2nd Fl (bet Mott & Bowery St.) 212-608-2212 — $40 /60min

Lower Man — Howard's Beauty Salon
34 Howard St 2nd Fl (Broadway & Crosby) 212-625-8956 — $50 /60min

ACUPUNCTURE

Upper West — Dr Hong
4167 Broadway (bet 178th & 177th St.) 646-239-3322 — $80 /30min

Upper East — Herbal Fairy Spa
225 E 64th St. #7 (bet 2nd & 3rd Ave.) 212-288-3988 — $70 /60min

Midtown West — Eileen Chen
115 W 57th St, Suite 511 (6th & 7th Ave.) 212-574-2840 — $100 /60min

Midtown West — Nihon Medical Group
15 W 44th St 10th Fl (bet 5th & 6th Ave.) 212-575-6910 — $80 & up

Midtown West — NY Acupuncture & Herb
250 W 57th St. #1330 (at Broadway) 212-262-9688 — $100 /visit

Midtown West — Risaku Bloustein
130 W 42nd St. #511 (bet 6th Ave & Pway) 516-457-3958 — $85 /visit

Midtown West — Yamaguchi Acupuncture

One of the most distinguished acupuncturist with over 30 years of experience. Licensed in NY, CA and Japan specializes in pain management, sports injury, infertility, allergy, asthma and digestive problems. Little to no pain with Japanese technique
161 W 54th St. #21 (bet 6th & 7th Ave) 212-246-7588 www.yamaguchi-acupuncture.com — Acupuncture

Midtown East — 41st Street HealthCare
18 E 41st St. (bet. 5th & Madison Ave.) 212-683-0041 — $30 /120min

Midtown East — Acumed Center
150 E 56th St #1C (bet 3rd & Lexington Ave.) 212-884-8677 — $50 /60min

Midtown East — Amy Nature Center
137 E 47th St (bet 3rd & Lexington Ave.) 212-317-2720 — $80 /visit

Midtown East — Chou Yuou Li
141 E 56th St #3D (bet Lex & 3rd Ave) 212-750-8384 — $80 /visit

Midtown East — Fujia Shimakaga LAc

Balance yin and yang energy flow of your body, restore vitality and refresh your entire being. Synergy of the East and West. Combination of Acupuncture and Cranio-Sacral therapy. Headache, neck pain, PMS, HBP, menopause, anxiety, insomnia.
18 E 41st St 1st Fl (bet 5th & Madison Ave.) 212-683-0041 www.41stmed.com — Acupuncture

Chelsea — Love & Compassion
48 W 21st St. 7th Fl (bet 5th & 6th Ave.) 212-242-0701 — $140 /120min

Chelsea — SaHu Natural Health
1 Union Sq W #715, (at E 14th St.) 212-691-8281 — $80 /visit

Queens — Chu Kei
133-47 Sanford Ave #1G Bushing, NY 11355 718-961-7222 — $60 /45min

Long Island — Kimura Acupuncture
515 Lakeville Rd New Hyde Park, NY 11040 516-775-0778 — $80/acu $40/ear

DOCTOR

Upper East — Fay M. Ohsumi MD
117 1/3 E 84th St #1B (Lex & Park Ave.) 212-288-8121 — Internist

Midtown West — Anshin Medical Health
36 W 44th St. #303 (bet 5th & 6th Ave.) 212-730-9010 — General Clinic

Midtown West — M. Souuda MD
200 W 57th St #605 (at 7th Ave.) 212-977-8787 — OBGYN

Midtown West — Nihon Medical Group
15 W 44th St 10th Fl (5th & 6th Ave.) 212-575-6910 — General Clinic

Midtown East — Hareyu Fujiwaki PhD
16 E 41st St. 4D (bet 5th & Madison Ave.) 212-286-2627 — Psychologist

Midtown East — IDO HOLISTIC CENTER

Do Holistic Center specializes in Kampo (Eastern herbal medicine) and provides treatments for physical and psychological problems unique to females (PMS, menopause), migraines, allergy and constipation. A 30-min consultation is $20 (reg. $80) for new patients
9 E 45th St. 8th Fl (bet Madison & 5th Ave.) 212-599-5300 www.herbajapan.com — Herbal Medicine

Midtown East — Mitsaga Shimmyo
345 E 37th St #203 (bet. 1st & 2nd) 212-867-5700 — Optometrist

Midtown East — Overseu Japanese Clinic
11 E 47th St. 2nd Fl (bet Madison & 5th) 212-223-3777 — General Clinic

Korea Town — Japanese Medical Practice
55 E 34th St 2nd Fl (bet Park & Madison) 212-899-2115 — General Clinic

Chelsea — Hiroyu Miyamoto SW
364 W 18th St #3C (bet 8th & 9th Ave.) 347-403-3508 — Social Worker

New Jersey — Edgewater Family Care
725 River Rd #202 Edgewater, NJ 07020 201-943-4040 — General Clinic

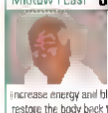
New Jersey — Evergreen Pediatrics
1365 15th St #190 Fort Lee, NJ 07024 201-224-3344 — Pediatrics

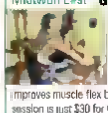
New Jersey — Japanese Women's Center
970 Palisade Ave 3rd Fl Teaneck, NJ 07666 201-747-2284 — OBGYN

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 201-944-1008 — General Clinic

New Jersey — Overseu Japanese NJ
47-45 Halstead Ave #101 Harrison, NY 10528 914-381-9888 — General Clinic

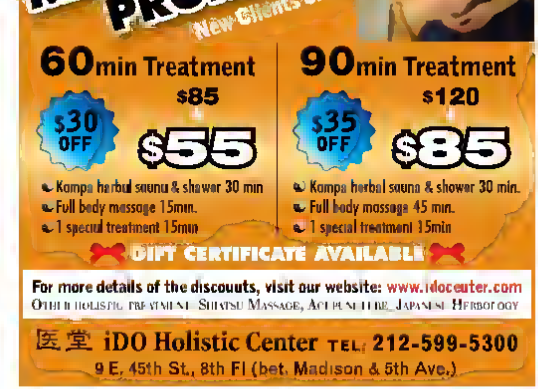
OTHER

Midtown East — Doin Center

Master Suzuki specializes in diagnosing and relieving pain by using centuries old technique—shiatsu and sesame. These techniques help align the body, increase energy and blood flow, improve circulation and restore the body back to its healthiest state. Appt only
141 E 55th St 2E (bet Lexington & 3rd Ave.) 212-637-3114 www.donsei-ta.com — Seitai

Midtown East — Gyrotonic® Exercise

A certified Gyrotonic trainer Akiko Tokuoka offers a fluid circular exercise methodology that simultaneously increases your inner muscle tone and improves muscle flexibility. The first trial of a private session is just $30 for Chopsticks NY readers (reg. $60)
18 E 41st St. 1st Fl (bet 5th & Madison Ave.) 212-683-0041 www.akikotokuoka.com — $60 /session

Queens — Metro Pharmacy
41-16 30th Avenue Astoria, NY 11103 718-204-1414 — Pharmacy

Illinois — Juue Bees
1330 St. James St. Palatine, IL 6007 800-567-0541 — Health Product



FOCUS ★ MARTIAL ARTS

IAIDO: A MARTIAL ART WITH A "CUTTING EDGE"

My Chopsticks NY reports have led me to explore and discover various arts and traditions of Japan, some more physical than others! From water painting to Okinawan karate, I know that each report requires my full attention ... but nothing prepared me for ancient weaponry in the art of IAIDO.

Iaido is usually referred to as "the art of drawing the sword." It has evolved from 16th century samurai techniques. As an authentic martial art that proved its martial values in a time of constant battle and warfare, it was preserved and passed on directly from teacher to student over generations. Nowadays, Iaido has evolved into an introspection and meditative art.

Since the early 70's, the spirit of Iaido is kept alive at the New York Budokai. Founded by Sensei Otani, the dojo (school) has now successfully been passed onto one of his early students: sensei Phil Ortiz. In one corner of the room a little shrine is set-up with a few sticks of burning incense and a cup of rice and water. After a respectful bow to their master and practice partners, the dedicated students start their combinations of standing or kneeling kata (forms).

Each movement is composed of 4 principle elements: drawing the sword from the scabbard (saya), striking or cutting an opponent, removing blood from the blade (chiburi), and then replacing the sword in the scabbard (noto). All movements are generated through core breathing and hip movements back and forth and generally initiated by moving the left foot forward.

Students of all ages and backgrounds are welcome. The more experienced members of the dojo take great pride and enjoyment in describing the philosophy of the school, the correct way of handling the sword (for instance: the blade is always facing you when you pass the weapon to another member) or the position of the body during a kata. The atmosphere is jovial and animated before and after practice, but when the iaitos (swords) are out, everyone's focus is on the execution of the movements.

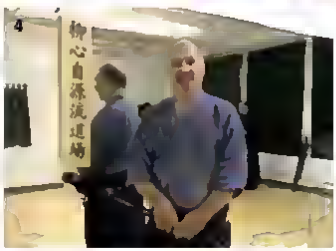
Each member experiences the practice at his/her own level, but commune with the same spirit and towards the same goal: reflecting on oneself. Iaido is not a sport and does not cultivate the contemporary fascination for competition. During the class, the students focus on mastering the art of controlling the sword and finding inner self. As Sensei Phil Ortiz says "repeating the katas is all about finding yourself." Your ego becomes your virtual opponent and each kata gets you closer to finding inner peace. The sword becomes an extension of the body and each movement flows with your own breathing pace. The surprising peace found during practice can seem paradoxical with the heavy piece of armory handled. Despite a few failing attempts at pulling my instrument out of its scabbard, I found myself drawn into the serenity and empowering sensation of becoming one with my sword.

Japanese martial arts, like Kendo (Art of Japanese Fencing) have gained recent popularity in America. They share a common purpose: mold the mind and body, cultivate a vigorous spirit, show respect and courtesy to your partner and forever pursue the cultivation of oneself but the two arts differ in many ways. In Iaido, the students do not make contact, but visualize imaginary opponents while performing different attacking and defending scenarios. Besides, Iaido practice provides no armor to protect one's body and the sword is made of metal (not bamboo).

After two hours of practice at the New York Budokai dojo, I feel more focused and empowered. The swords are respectfully put aside but their auras remain. The concluding words of Sensei Ortiz send me back to reality with a revealing strength: " If you can defeat your ego, you can defeat anything."

— Reported by *Ruth Berdah-Canet*

New York Budokai
520 8th Ave. (bet. 36th & 37th Sts.), 16th Fl
New York, NY 10018
www.newyorkbudokai.net / info@newyorkbudokai.net



1 Iaido is a practice of control, accuracy and coordination. It is also a great workout for the upper body! **2** The group is executing an 8-direction kata known as " happo-giri" where the body balance is shifted from one leg to the other. **3** The Kumitachi technique consists of partners coordinating timing and accuracy. It is practiced with wooden swords for safety. **4** Sensei Phil Ortiz has over 40 years of martial arts experience.

SENSEI INTERVIEW, VOL 7

"WE ARE ALWAYS UPDATING OUR PROGRAMS TO KEEP UP WITH THE TRENDS."

Miao Yoshigaki (The Japanese-American Society of New Jersey)

Would you give some advice to those who are trying to learn Japanese?

The unique grammatical structure, honorific form and kanji characters of Japanese are the toughest hurdles to overcome, and some students give up when they face these problems. But we strongly support and encourage them to keep studying toward the goals they set.

What are the unique ways your school teaches Japanese?

There are three things. First, we see many of the students here are influenced by Japanese pop and modern culture these days, so we keep updating our programs to keep up with the trends. For example, we not only offer language education but also provide opportunities where students can experience some aspects of pop culture, such as manga and anime, in addition to traditional ones like ikebana and tea ceremony. Second, we are always conscious about the quality of the teachers. Our training program for teachers improves their skills and contributes to strengthening our education. Lastly, our students can exchange cultures by mingling with the Japanese students who are studying English in our organization.

What do you keep in mind while teaching?

We think it's important to teach every element of reading, writing, listening, and speaking. This is always the basis for study, no matter what unique materials we introduce. Also, for those who have clear goals, we customize lessons to give them the best results for their time.

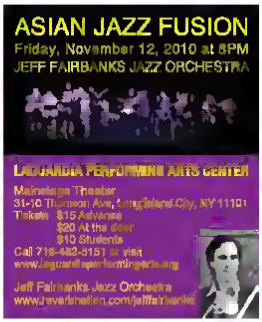
How do you encourage students if they encounter some difficulties?

There are some students who cannot continue studying due to financial reasons or time constraints. But I'd like to emphasize here that mastering multiple languages is a great survival tool for a child's future.

The Japanese-American Society of New Jersey
304 Main St., 2nd Fl., Fort Lee, NJ 07024
TEL. 201-461-5133 / www.jasofnj.com

YOSHIGAKI-SENSEI'S MINI LESSON

Often translated as "chance," "relationship" and "knot," the Japanese word "en" signifies the intensity of the connection between one thing and another as well as the cause and effect of the connection. But Japanese understand "en" as having something predestined behind it and appreciate this element very much.



Japanese Book Ranking (data provided by Kinokuniya Bookstore)

MURDER MYSTERIES ARE STRONG IN PAPERBACK

HARDCOVER TOP 5 IN JAPAN (10/11-17)

Book title	Author	Publisher
1. **Yves Saint-Laurent**	*N/A*	Takarajimasha
2. **Chouyaku Nietzsche no Kotoba**	*Friedrich Wilhelm Nietzsche*	Discover Twenty-One
3. **Moshi Koukou-yakyuu no Joshi Manager ga Drucker no "Management" o Yondara**	*Natsumi Iwasaki*	Diamondosha
4. **Korekara no "Seigi" no Hanashi o Shiyou**	*Michael J Sandel*	Hayakawashobo
5. **Kamisama no Karute 2**	*Sosuke Natukawa*	Shogakukan

THE MONTHLY PICK

CHOUYAKU NIETZSCHE NO KOTOBA
German philosopher Friedrich Wilhelm Nietzsche is known as the first existentialist and considered to have had a great influence on philosophy in the 20th century. This is the anthology of his words consisting of 10 chapters that deal with self, joy, life, mind, friends, society, etc. Edited and translated by Haruhiko Shiraton, it shows the unknown face of one of the greatest philosophers of the late 19th century. (Rank #2)

PAPERBACK TOP 5 IN JAPAN (10/11-17)

Book title	Author	Publisher
1. **Hakugin Jack**	*Keigo Higashino*	Jitsugyo-no-Nihonsha
2. **Inshitemiru**	*Honobu Yonezawa*	Bungeishunju
3. **Fuseki**	*Yasuhide Saeki*	Kobunsha
4. **Nobou no Shiro 1**	*Ryo Wada*	Shogakukan
5. **Nobou no Shiro 2**	*Ryo Wada*	Shogakukan

THE MONTHLY PICK

INSHITEMIRU
Not really knowing their mission, twelve men and women respond to an ad for a job with a 12,000yen ($1,350) hourly rate. It's revealed that they have to join a game to kill each other for the salary, and they can even raise the reward per murder. In the beginning, all the participants agree not to kill anyone, however, on the third morning, one participant is found dead.
(Rank #2)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)

ZERO (CHILDREN'S BOOK)
Zero was a big round number. When she looked at herself, she just saw a hole... right in her center. Every day she watched the other numbers line up to count. "1234567..." She wanted to count too! But how could a number worth nothing become something? Zero felt empty inside. And so goes Zero's search to find value in herself and others.

SHADOW (CHILDREN'S BOOK)
A dark attic. A lightbulb. An imaginative little girl. Using these simple elements, internationally acclaimed artist, Suzy Lee, has created a visual masterpiece that perfectly captures the joy of creative play and celebrates the power of imagination. Stunning in their simplicity, Lee's illustrations, in just two colors, present an adventure that begins and ends with the click of a lightbulb.

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School Guide

The following is a list of schools where you can learn Japanese culture

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LANGUAGE

Upper West — **Your True Self**
501 Seminary Row (at Amsterdam Ave.) 212-678-4251 — Japanese

Upper East — **Hunter College**
695 Park Ave (bet. 68th & 69th St.) 212-472-8518 — Japanese

Upper East — **Japanese Study Hall NY**
510 E. 80th St (bet. 1st & York Ave.) 917-607-2817 — Japanese

Upper East — **Musical Kids International**
1296 Lexington Ave (at 88th St.) 212-996-5898 — Japanese

Midtown West — **Columbia University**
2960 Broadway (bet. 114th & 115th St.) 212-854-1754 — Japanese

Midtown West — **NY Japanese Language**
257 W 39th St 14th FL (bet 7th & 8th Ave.) 646-345-3777 — Japanese

Midtown East — **Amity Language Institute**
124 E. 40th St #203 (bet. Park & Lex. Ave.) 212-697-3374 — Japanese

Midtown East — **Hills Learning**

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available, with no mandatory material or registration fees.
380 Lexington Ave. 17th Fl (bet. 41st & 42nd St.) 646-340-4977 www.hillslearning.com — Japanese

Midtown East — **ibec language institute, inc.**
369 Lexington Ave. #300 (40th & 41st St.) 212-697-2000 — Japanese

Midtown East — **Japan Society**
333 E. 47th St (bet. 1st & 2nd Ave.) 212-832-1156 — Japanese

Midtown East — **Language House**
545 Fifth Ave. #310 (at 45th St.) 212-949-5495 — Japanese

Midtown East — **PC Tech**
317 Madison Ave. #900 (at 42nd St.) 212-808-4754 — Japanese

Midtown East — **Rossert New York**
216 E. 45th St 17th Fl (bet. 2nd & 3rd Ave.) 212-697-8700 — Japanese

Chelsea — **ABC Language Exchange**
146 W. 29th St #6E (bet. 6th & 7th Ave.) 212-563-7580 — Japanese

East Village — **NYCNDA**

Providing immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. Their activities include play, music, songs, crafts, games and story time. Visit their website for full details and additional programs! Daycare ages 3-6years
315 E. 5th St #1H (bet. 1st & 2nd Ave.) 646-334-7426 www.nycnda.com — Japanese

Chelsea — **Tenri**
43A W 13th St (bet. 5th & 6th Ave.) 212-645-2800 — Japanese

Gramercy — **Baruch College**
55 Lexington Ave. (bet. 24th & 25th St.) 646-312-1000 — Japanese

Lower Mhn — **New York University**
145 4th Ave. (Bet. 13th & 14th Sts.) 212-998-7200 — Japanese

Lower Mhn — **Tribeca Language**
22 Harrison St. (Hudson & Greenwich St.) 212-219-8893 — Japanese

Westchester — **Go! NihonGo Language**
P.O. Box 33 White Plains, NY 10605 914-255-5286 — Japanese

Westchester — **Int'l Lifelong Education**
81 Montgomery Ave, 2nd Fl. Scarsdale NY 914-723-7800 — Japanese

Upstate — **Cornell University**
130 Stewart Ave. Ithaca, NY 14850 607-254-4630 — Japanese

Connecticut — **Fairfield University**
1073 N Benson Rd Fairfield, CT 06824 203-254-4000 — Japanese

New Jersey — **Japanese-American Society of New Jersey**

Their language program is taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.
304 Main St. 2nd Floor, Fort Lee, NJ 07024 201-461-5133 www.jasofnj.com — Japanese

New Jersey — **Rider University**
101 Walnut Ln. Princeton, NJ 08540 609-896-5000 — Japanese

TRADITIONAL

Upper West — **Ikenobo Ikebana School**
30 W. 90th St. 5K (Columbus & Broadway) 212-757-6744 — Ikebana

Upper West — **Seiko Shodo**

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315 W. 61st St. @ West End Ave. 212-247-2588 www.seikoshodou.com — Calligraphy

Upper West — **Sogetsu Ikebana School**
201 W. 70th St (at Amsterdam Ave.) 212-873-8115 — Ikebana

Upper East — **Urasenke Chanoyu Ctr**
153 E. 69th St (bet. 3rd & Lexington Ave.) 212-988-6161 — Sado

Midtown West — **Ellie's NY Floral Design**
15 W. 44th St. 11th Fl (bet. 5th & 6th St.) 212-661-3886 — Ikebana

Midtown West — **N.Y. Togei Kyoshitsu**

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5 W. 30th St. 3rd Fl (bet. B'way & 5th Ave.) 212-268-1711 www.nytogei.com — Pottery

Midtown West — **NIHONWASOU USA**
1410 Broadway #2815 (bet. 39th & 39th St.) 212-629-0500 — Kimono

Midtown West — **The Nippon Club**
145 W. 57th St (bet. 6th & 7th Ave.) 212-581-2223 — Sado

Midtown East — **Lotus Books and Gifts**
151 E. 57th St. 3rd Fl (bet Lex & 3rd Ave.) 212-744-5123 — Ikebana

Chelsea — **The Ohashi Institute**
147 W. 25th St. 6th Fl (6th & 7th Ave.) 800-810-4190 — Shiatsu

West Village — **Koho School of Sumi-E**
64 MacDougal St (at W. Houston St.) 212-673-5190 — Calligraphy

Lower Mhn — **Ikebana Flowers New York**
173 Lafayette St, #207 (Broome & Grand St.) 212-255-9769 — Ikebana

Lower Mhn — **Kinnsen Katado**
226 Boulevard Glen Rock, NJ 07452 201-444-0511 — Dance

Lower Mhn — **The Kimono House**
182 Spring St (at Thompson St.) 212-505-0232 — Kimono

Queens — **Kashu-kai Ryukyu Dance School**

The school offers Okinawan dance and singing classes in both traditional and folk styles. Singing lessons are taught using Sanshin, a traditional Okinawan 3-stringed lute. Lessons are held at a studio in NYC. Contact Junko Fisher for a free trial lesson.
242-17A Oak Park Dr. Douglaston NY 11362 718-631-2637 www.Junkofisher.com — Dance

Japan — **Ikebana International**
info@ikebanahq.org 212-724-7097 — Ikebana

Japan — **Ohara School**
OharaNYC@aol.com 201-385-0353 — Ikebana

MARTIAL ARTS

Upper West — **Aikido Up Here**
3 Henshaw St (Riverside Dr. & Dyckman St.) 646-483-0700 — Aikido

Upper West — **Kokushi Budo Institute**
332 Riverside Dr. (bet. 105th & 106th St.) 212-666-6777 — Judo

Upper West — **Shorinryu Matsubayashi**
131 W72 St. 2fl (bet. Amsterdam & Columbus) 212-875-6826 — Karate

Upper West — **Shotokan Karate-Do NY**
2121 Broadway 4th Fl (at 74th St.) 212-799-5500 — Karate

Upper West — **UWS Kenshikai Karate**
928 Columbus Ave. (bet. 105th & 106th St.) 917-291-0487 — Karate

Upper East — **Aikido Shoho Dojo**
350 E. 92nd St (at 1st Ave.) 646-509-9212 — Aikido

Upper East — **Kenzen Karate Dojo**
1786 3rd Ave. (at 99th St.) 212-828-5678 — Karate

Upper East — **Ultimate Karate USA**
1950 3rd Ave. 3rd Fl (at 107th St.) 212-426-4668 — Karate

Upper East — **WTKO Honbu Dojo**
206 E. 63rd St (bet. 2nd & 3rd Ave.) 212-207-1907 — Karate

Midtown West — **New York Budokai**
520 8th Ave. 16th FL (bet. 36th & 37th St.) 212-496-2153 — Kendo

Midtown West — **Shinjinbukan Shōrin Ryū**

Traditional Okinawan Karate — The Shinjinbukan School was founded by Onaga Yoshimitsu Kaicho in Okinawa, Japan. The New York Branch is a private Dojo offering classes to a selected group of students of all ages. For an appointment, contact Sensei Jimmy Mora.
939 8th Ave. #307 (bet. 55th & 56th St.) 917-400-9183 www.shinjinbukan.com — Karate

Midtown West — **Shinkyokushinkai NY**
290 W. 36th St. 3rd Fl (bet. 7th & 8th Ave.) 646-235-0293 — Karate

Midtown East — **Kenshikaikan Karate**
YMCA, 224 E. 47 St. (bet. 2nd & 3rd Ave.) 212-756-9600 — Karate

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265 Madison Ave. 5th Fl (at 38th St.) 212-947-3334 www.kkny.net — Karate

Midtown East — **N.Y. Shorin Ryu Karate**
131 W. 26th St. 5th Fl (bet. 6th & 7th Ave.) 212-490-9600 — Karate

Chelsea — **Bond Street Dojo**
214 W. 29th St. 3rd Fl (bet. 7th & 8th Ave.) 212-477-0659 — Aikido

Chelsea — **Eizanryu Jujitsu Biwako**
214 W. 29th St. 3rd Fl (bet. 7th & 8th Ave.) 212-290-0527 — Jiu Jitsu

Chelsea — **Modern Japanese Karate**
151 W. 26th St. 5th Fl (bet. 6th & 7th Ave.) 212-637-4441 — Karate

Chelsea — **New York Aikikai**
142 W. 18th St. 2nd Fl (bet. 6th & 7th Ave.) 212-242-6246 — Aikido

Chelsea — **Shin Budo Kai Aikido**
77 8th Ave. Lower Level (at 14th St.) 212-691-1379 — Aikido

Chelsea — **Shorinji Kempo NYC Branch**
151 W. 26 St. 6Fl (bet. 6th & 7th Ave.) 917-821-8729 — Karate

Chelsea — **Tiger Schulmann's**
30 W. 13th St. (bet. 6th Ave. & Broadway) 212-727-0773 — Mix

Chelsea — **U.S. Budo Kai-Kan**
110 W. 14th St. 2 Fl (bet. 6th & 7th Ave.) 212-807-7335 — Karate

Chelsea — **World Kenmikai Karate**
4 W. 18th St. 3rd Fl (at 18th St.) 212-677-7228 — Karate

Chelsea — **World Oyama Karate**
35 W. 31st St. 6Fl (bet. 5th Ave. & Broadway) 212-629-7709 — Karate

Chelsea — **World Seido Karate**
61 W. 23rd St. 2nd Fl (bet. 5th & 6th Ave.) 212-924-0511 — Karate

East Village — **Karate Honma Dojo**
58 E. 11th St. 5th Fl (University Pl. & B'way) 212-505-3658 — Karate

East Village — **New York Jiu Jitsu**
698 Broadway Lower Level (at Bond St.) 212-343-8310 — Jiu Jitsu

Lower Mhn — Ken Zen Institute — Kendo
54 Thomas St (bet Church & W Broadway)
212-406-9104

Lower Mhn — Oishi Judo Club — Judo
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Brooklyn — Aikido of Park Slope — Aikido
555 5th Ave (at 15th St)
718-788-5932

Brooklyn — Japan Karate Assoc — Karate
505 5th Ave (at 18th St)
718-768-3345

Queens — School of Taijutsu — Mix
475 Onderdonk Ave Ridgewood NY 11385
917-449-7035

Long Island — NY Sen Ten Karate — Karate
1370A Majors Path Southampton NY 11968
516-303-1446

Staten Island — Judo & Jujitsu Dojo — Judo
3302 Amboy Rd Staten Island NY 10306
718-619-0150

New Jersey — KYOKUSHIN KARATE NJ Branch — Karate
350 Old River Rd Edgewater NJ 07020
212-947-3334

New Jersey — Ridgewood Karate School — Karate
30 Cottage Pl Ridgewood, NJ 07450
201-447-2272

New Jersey — Yoshitsune Jujutsu Kai — Jiu Jitsu
434 Broadway Bayonne, NJ 07002
201-725-9013

OTHER

Midtown West — Mud, Sweat & Tears — Pottery
654 10th Ave. (at 46th St.)
212-974-9121

Midtown West — The School for Strings — Music
419 W 54th St (bet 9th & 10th Ave)
212-315-0315

Midtown West — Toho Shoji N.Y. — Jewelry Making
390 5th Ave (bet 36th & 37th Ave)
212-868-7465

Midtown East — Lavender Laser Cosmetic — Other School
14 E 41 St 1Fl (bet 5th & Mad son Ave)
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Chelsea — Sachiyo Ito & Dance Co. — Dance
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212-627-0205

Brooklyn — forte>piano studio — Piano
www.ik-kosasak.com/fortepianostudio.htm
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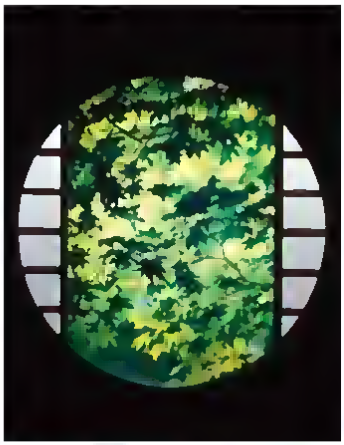

BLOOD CEILING

The 17th century was an era of turmoil in Japan, and Kyoto took a major part in the regional and civil wars and produced the so-called "blood ceiling." A ceiling made of wooden panels that were originally the floor of Fushimi Castle. This castle is where Mototada Torii, a warrior who fought for the Tokugawa family, and his 2,000 soldiers were all killed by the opposing power in 1600. To calm the soldiers' spirits, they moved the blood-stained wood floor up to the ceiling. Yogen-in Temple is one of the temples with these ceiling panels, located next to the famous Sanju-sangen-do, the temple with 1001 statues of Kan-non. Looking up at the ceiling in the main hallway, the blood stain still remains in dark color, showing the shape of the warrior's bloody body.

Also with a blood ceiling is the Genkoan Temple, famous for two windows of enlightenment and ambivalence. These two windows, one is circular and the other square, show the colorful nature of the four seasons within the symbolic zen window frame, and the ceiling of this tatami room has a dark blood foot print, which is allegedly from the person killed in the fight at the Fushimi Castle.

ICHIJO MODORI-BASHI BRIDGE

Among multiple bridges over canals and rivers in Kyoto, one is believed to be very special. Ichijo Modori-bashi, literally means Ichijo's returning bridge, is a low-key stone bridge over the Horikawa canal. There have been several stories that imply the bridge connects to the afterlife world, the oldest from the 10th century, a famous scholar's funeral procession crossed this bridge, and his son, who missed his father's last moment, just joined the procession. All of a sudden, the corpse of the dead father came to life briefly for a formal farewell to the son.

After this incident, the bridge was believed to connect to the afterlife world, and chosen as a location for execution and guillotine during Japan's civil war era in the 15th and 16th centuries. In 1597, early Christianity in Japan was banned in fear of disturbance of the national power. Toyotomi Hideyoshi, who reigned over the political factions in Japan, brought leading figures of the Catholic bodies in Japan on this bridge and cut off their ears for execution before sending them off in exile. Hideyoshi also executed Sen-no Rikyu, the founder of the Japanese traditional tea ceremony style, on this bridge when he upset the shogun.

In addition to the spiritual belief, the name of this bridge serves the locals in both positive and negative ways. The name, returning bridge was considered as bad luck for new brides, because they wouldn't want to return home as a divorcee. On the contrary, many local young men who were drafted intentionally crossed this bridge before being sent to World War II, so that they would have good luck to return home. With such historic facts, this bridge still exists as a path connecting the human life and the afterlife, and is known as Kyoto's most spiritual landmark.

WARA NINGYO: THE JAPANESE VOODOO DOLL RITUALS

Human beings often carry jealousy and grudges, and people practice mythical voodoo doll rituals. Kibune Shrine, a historic shrine in quiet northwestern Kyoto, is well known for beautiful foliage in fall and the iconic lantern-lined stone steps, but proceeding to the back building, Okumiya, you will find the second face of the shrine with several old nail holes on trees on the premises. This is where people would come and nail down straw figures that represent somebody they wanted to get rid of from their lives, just like the so-called voodoo dolls in the United States. The dolls are long gone, but the nail marks evidently prove that people used to put nails around head, heart or other body parts, cursing someone. This ritual was conducted a few hours after midnight, secretly and very carefully in the darkness.

This shrine was originally founded to accommodate the gods of water, and it is much more known for the shrine to worship for happy marriage, family safety and business prosperity. The shrine's spiritual history is not widely known, but people may be subconsciously attracted by mysterious power that sleeps in the shrine.

— *Nori Akashi*, Public Relations Manager at the New York Office of JNTO

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Exhibition

Through November 7
Samurai in NY – The First Japanese Delegation Exhibit
Museum of the City of New York

The "Samurai in New York: The First Japanese Delegation, 1860" exhibit at the Museum of the City of New York documents a delegation of more than 70 samurai – the first Japanese to travel to the still-young United States as couriers of important international trade documents, and whose itinerary included a two-week visit to New York City. Extremely rare 19th century photographs, ephemera related to the epic visit, newspaper accounts, and exquisite works of art and adornment revealing the Japanese cross-culture influence are all on view for visitors to experience.

Location: 1220 Fifth Ave., (at 103rd St.)
New York, NY 10029
TEL. 212-534-1672 / www.mcny.org

Through November 7 FREE
Meiji Imari Renaissance
Kinokuniya Bookstore

Imari-yaki porcelain is famous for its exquisite and gorgeous decorations. Imari-yaki has been produced in the Arita area in Saga prefecture for 400 years and through the tradition, Meiji Imari is one of the styles that Imari-yaki spawned and was developed about 130 years ago. The style blends western style ceramic ware and Japanese traditional aesthetic sensibility, Ka-Cho-Fu-Getsu (natural beauty represented by flowers, birds, wind and moon) design, and it was once a major export from Japan. However, it disappeared from the market about 10 years after it appeared. Kinokuniya Bookstore will hold an exhibition of the reproduction of Meiji Imari porcelain. The exhibited items include the replica of the first dinner set produced in Japan in 1882.

Location: 1073 6th Ave., (bet. 41st & 42nd St.)
New York, NY 10018

November 3 – 20 FREE
"Two Japanese Ceramic Artists Exhibition": Tatsuo Sagane & Harumi Takai
NY Coo Gallery

NY Coo Gallery will be hosting Tatsuo Sagane's & Harumi Takai's Kyoto-style tougei (pottery) exhibition this November. Sagane's style is very audacious, yet extremely delicate, while Takai's artworks have the capability of portraying so many different expressions. Through their pottery works, one can see and feel their genuineness and childlike purity that shape their artworks and beliefs. Opening reception will be held on Nov. 4 from 5 to 7:30pm.

Location: 1133 Broadway, Suite 335, (at 26th St.)
New York, NY 10010
TEL. 212-380-1149 / www.nycoo.com

Through November 24 FREE
The 13th Annual International Juried Botanical Art Exhibition
The Horticultural Society of New York

This annual exhibition features preeminent contemporary botanical painting and illustration by an international collection of artists. Selected from a field of over 200 submissions, the forty-one works are by artists from the U.S., Australia, Canada, France, Japan, and the United Kingdom. The works by Asuka Hishiki, Chopsticks NY's cover artist in 2009, are exhibited among the selected artworks.

Location: 148 W. 37th St., 13th Fl. (bet. Broadway & 7th Ave.)
New York, NY 10018

November 7 – 28 FREE
Japanese Antique Woodblock Print Exhibition
Makari

Japanese antique shop, Makari is presenting their second Japanese antique woodblock print exhibition, "Antique Botanical Art Collection II." This new arrival of original woodblock prints for the botanical encyclopedia from the Meiji period include prints by Unso do, Kyoto in 1909, based on original artworks by Edo Rimpa School Artists, Hoichi Sakai (1761-1829), Kichi Suzuki (1796-1858) and Kimei Nakano (1834-1892). This fascinating display of beautifully designed Meiji era woodblock prints should not be missed.

Location: 97 3rd Ave., (bet. 13th & 12th Sts.)
New York, NY 10003
TEL. 212-995-5888 / www.themakari.com

November 10-15 FREE
Hidekuni Imazu Photography Exhibition Japan's Northernmost Zoo
The Nippon Gallery

The subject of works in this exhibition is the lively daily life of animals in Asahiyama Zoo, one of the most popular zoos in Japan. According to Hidekuni Imazu, his approach for creating art is "taking photos which animals like". He hopes that "seeing these photos will make people feel that human beings are simply a member of the animal kingdom." Imazu's goal is to coexist with animals through photography.

Location: 145 W. 57th St., (bet. 7th & 8th Aves.)
New York, NY 10019
TEL. 212-581-2223
www.nipponclub.org

Performance

October 30
Family Performance
Sachiyo Ito & Dancejapan
For the last 40 years Sachiyo Ito has brought together East and West through her performances of Japanese dance. Her company, Dancejapan, will present a concert of Kabuki dance, presented in conjunction with the exhibition Samurai in New York: The First Japanese Delegation, 1860. Free with Museum admission. The performance starts at 3pm. For more information, please call
Location: Museum of the City of New York
1220 5th Ave., (bet. 103rd & 104th Sts.)
New York, NY 10029
Info: www.dancejapan.com / TEL: 917-492-3295

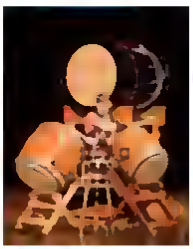
November 5-7
Happy New Yorker-The Show Must Go On-
Tonton-Byoshi
Japanese women's performance trio, Tonton-Byoshi, will have their third performance "Happy New Yorker-The Show Must Go On-" at Wings Theatre. Their original, musical-style performance unfolds the story of three aspiring performers who are about to debut on Broadway. The 90 minute long energetic performance will allure the audience and bring them tears and laughter. For more information, ask them via e-mail.
Location: Wings Theatre
154 Christopher St. (at Washington St.)
New York, NY 10014
TEL: 212-627-2961
Info: ton2byoshi@gmail.com

November 10
Gagaku Ryuteki Concert With Modern Dance
Tenri Cultural Institute

Gagaku (ancient court music) has a long history, traveling east until it was introduced into Japan from China over 1,400 years ago. Gagaku incorporates in its theoretical structure both the Taoist theory of yin-yang and ideas from Mahayana Buddhism, and is said to represent the order and harmony of the universe. Sadahiro Kakitani, an established Gagaku musician, will be featured in this concert with the debut performance of his original composition, FIVE ELEMENTS, inspired by the Chinese philosophies of yin yang and the five elements of the cosmos. The musical performance will be accompanied by modern dance interpretation by Yuki Nishiyama. The performance starts at 8:30pm.
Location: 43A W. 13th St., (bet. 5th & 6th Aves.)
New York, NY 10011
TEL: 212-645-2800 / www.tenri.org

November 12
Asian Jazz Fusion Concert
Jeff Fairbanks Jazz Orchestra
The 17-piece Jeff Fairbanks Jazz Orchestra will perform at LaGuardia Performing Arts Center and will bring Asian infused sounds. Special guests on Asian traditional instruments and traditional Korean dancer, Yeongjoo Jang, will join the performance. The program will consist of Mr. Fairbanks' original music which fuses Asian folk music with contemporary Jazz. The performance starts at 8pm. Tickets ($10-20) can be purchased online, by phone and at the box office.
Location: LaGuardia Performing Arts Center
31-10 Thomson Ave., (bet. 31st & Van Dam Sts.)
Long Island City, NY 11101
Info: www.laguardiaperformingarts.org
lpacboxoffice@lagcc.cuny.edu / TEL: 718-482-5151

November 20
Taiko Drumming Performance: Kenny Endo
World Music Institute (WMI)



Award-winning musician, Kenny Endo celebrates his 35th year of Japanese taiko drumming with a performance at the NYU Skirball Center. Touring with an all-star cast of musicians from Japan and the U.S., Endo is a leading force in contemporary taiko performance, synthesizing traditional Japanese music, Western percussion, and influences from various world cultures. His program will feature the New York premiere of his newest work Gateway—'Ma' vs Groove, other original works and traditional music. Tickets are $35 ($25 for students). The performance starts at 8pm.
Location: NYU Skirball Center
566 LaGuardia Place (at Washington Square)
New York, NY 10012
TEL: 212-545-7536 / www.worldmusicinstitute.org

November 21
Yellow Gold Tour 2010
Jin Akanishi
Japanese pop singer, Jin Akanishi, formerly a member of J-pop group KAT-TUN, will go on a U.S. tour from Nov. 7 to 21 in Chicago, San Francisco, Houston, Los Angeles and New York. With the success of his first performance in the U.S. this past June, where he attracted as many as 6000 fans, he will give an energetic performance on the futuristic designed stage. He will introduce new songs and numbers on this tour.
Location: Best Buy Theater
1515 Broadway, (at 44th St.), New York, NY 10036
TEL: 212-930-1950
Ticket: ticketmaster.com, allamerican-tkt.com
Info: www.jinakanishi.us
ohtake@atbhollywood.com

Lecture/Forum/ Film/Festival

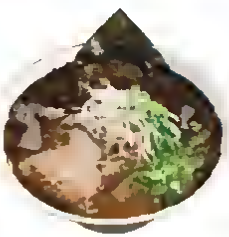
November 13 and 14
Annual New York Japan Arts Matsuri (JAM) 2010
Fanne Dance Troupe
The eighth annual event showcases Japanese artists and entertainers working in various fields. In addition to the Talent Night where Japanese entertainers perform on stage, they set up Artist Booths where Japanese artists exhibit and sell their creations. Participating artists include Takeru Kobayashi (competitive eater), Yoshi Amao (actor), and Taiko Masala (Japanese taiko drum group). Enjoy a flood of Japanese culture in this two-day festive event.
Location: Java Street Hall
176 Java St. (bet. McGuinness Blvd. & Manhattan Ave.)
Brooklyn, NY 11222
Info: 917-689-1899
www.fannedance.com / jam@fannedance.com

November 17
Reframing Diversity Management for a New Global Economy
Nikkei BP America / Asia Society / Japan Society
This business seminar, targeted for business executives, management leaders of HR, and business leaders, will discuss how to maximize talents under the diversified business environment in the new global economy and show advanced business models. Co-hosted by Nikkei BP America, Asia Society and Japan Society, the seminar highlights a lecture by Mr. Philip Berry, president of Philip Berry Associates, LLC, and the panel discussion of Mr. John F. McNulty, Executive Director of People Focus Consulting and CEO of PFC Asia Pacific. Seats are limited to 150 and pre-registration is required through http://asiasociety.org/events/calendar/reframing-diversity

management-new global economy
Location: Asia Society, Lila Acheson Wallace Auditorium
725 Park Ave., (at 70th St.), New York, NY 10021
Info. Nikkei Business Customer Service Center
TEL 800-964-5534 / 212 599 3331

Event

November 4-7
Autumn Food Fair – A Taste of Japan–
Mitsuwa Marketplace



Mitsuwa Marketplace will hold a large scale food fair, "Autumn Food Fair – A Taste of Japan–." Local specialty food items from different regions in Japan will be presented, and you can try an assortment of regional foods and enjoy watching demonstrations by craftspeople. Among the offerings, Kuro-Mayu Tonkotsu Ramen from Nantsuttei in Kanagawa prefecture, which boasts the flavor of roasted garlic oil will be highlighted. Also, you can enjoy waffles and Japanese wafer cakes from Fugetsudo in Kobe, Ichigo Bento (rice topped with abalone and sea-urchin eggs) from Uogen in Iwate prefecture and Chestnut Bento Box from Shinkine-Ya in Yamagata prefecture to name a few. Maruhiro Ota will serve their special minced meat cutlets fresh off the grill. Use NJ Transit Bus #158 or 188, or the Mitsuwa Shuttle, which runs from Port Authority every hour on weekdays and every 30 minutes on weekends.
Location: 595 River Rd., Edgewater, NJ 07020
TEL 201-941-9113 / www.mitsuwa.com

November 6
2011 Jizake Portfolio Exhibition
Wine of Japan Import, Inc.
One of the leading importers and distributors of Japanese Sake, Jizake, Wine, Spirits and Beer in the U.S., Wine of Japan Import, Inc. is hosting a Jizake Portfolio Exhibition at the New York Warwick Hotel on Nov. 6. Meet with 30 brewers as they serve an extensive sake collection of over 100 brands, as well as new items. This is a business-to-business event and is not open to the public. For registration, write to rsvp@wineofjapan.com
Location: 65 W. 54th St. (bet. 5th & 6th Aves.)
New York, NY 10019
www.wineofjapan.com

November 12-15
ICHIGOICHIE - Kimono Exhibition and Sale
Arte Group, Inc.
Arte Group, Inc., is a kimono total business promoting the beauty of kimono culture in New York. They will hold an exhibition and sales event open to the public at Spattered Columns in SoHo and will bring rarely shown kimono, obi sash, and its accessories directly imported from Kyoto. 150~200 items exclusively selected for this event will be exhibited and kimono experts will give you advice and help you choose what you like. The first 50 visitors will receive a premium Kamada soy sauce for free. Also, those who purchase a kimono or an obi sash will be offered a free kitsuke (kimono wearing) lesson.
Location. Spattered Columns
491 Broadway, 5th Fl., (at Broome St.), New York, NY 10012
Info: www.artegroupinc.com / TEL. 212-876-1076

November 16
Fundraiser Dinner
The Gohan Society
The Gohan Society will be hosting its first annual fundraiser event at renowned restaurant, Sakagura. The evening will feature a multi-course "Kaiseki" inspired dinner prepared by some of NYC's most celebrated chefs: Craig Koketsu, Ben Pollinger, Nils Noren, Michael Anthony, Brad Farmene, Seamus Mullen and Michael Romano... to name a few, and all of whom have a connection with and great respect for Japanese cuisine. For further information please contact Taeko Takigami at taeko@gohansociety.org. Tickets are $250.
Location. Sakagura
211 E 43rd St., (bet. 2nd & 3rd Aves.), New York, NY 10017
Info: www.gohansociety.org / taeko@gohansociety.org

November 19-December 3
Japanese Candle Show -Ruby Sky-
Kiteya SoHo
Kiteya SoHo, a gift store specializing in items from Kyoto, will hold a candle exhibition and sales event from Nov. 19 to Dec. 3. The 50 hand crafted candles designed by Japanese designer, Ruby, will be exhibited. Ruby's style infuses Japanese tastes and its healing mood brings a warm, comfortable feeling to your room. They are good for yourself and ideal as a gift as well.
Location. 464 Broome St. (bet. Mercer & Greene Sts.)
New York, NY 10013
TEL 212-219-7505

November 20 & 21
Fresh Giant Bluefin Tuna Cut Performance & Sales Event
Mitsuwa Marketplace
Mitsuwa Marketplace gives you a great opportunity to watch a rare performance where professionals reduce a 400 pound bluefin tuna to sashimi. You can see master chefs cut and slice a whole bluefin tuna right before your eyes. This dynamic presentation will be held at 12pm on the 20th and 21st. Fresh tuna served as tuna blocks or as nigiri sushi, freshly made by master chefs, will be available as well. If you want to avoid the performance crowd but purchase sashimi blocks, come as early as 9:30am when the store opens. They will have freshly cut sashimi blocks ready.

Location: 595 River Rd., Edgewater, NJ 07020
TEL 201-941-9113 / www.mitsuwa.com

November 24
All You Can Eat & Drink Deal
Uminoie
Japanese comfort food restaurant, Uminoie will have an all-you-can-drink Kappa no Sasoi-Mizu (premium, sweet potato base shochu from Miyazaki prefecture) and all-you can eat "Large Plate Food" special deal for $40 per customer. Take advantage of this opportunity to try award-winning Kappa no Sasoi-Mizu and authentic Japanese home-style dishes at a discounted price. Space is limited to 25 customers.
Location: 86 E. 3rd St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 646-654-1122 / www.downtownuminoie.com

December 1
Open House Karate Lesson for Kids & Adults
Kyokushin Karate
Come and experience an authentic Japanese karate practice with Kyokushin Karate's first annual open house on Saturday, Dec. 11. Shihan Katsuhito Gorai, director of the International Dept. of the IKO Kyokushinkaikan, U.S. Branch Director and 6th Degree Black Belt will lead two training sessions in New York City geared specifically for beginner kids and adults. If you wanted to try it out, now's your chance: no special equipment or uniform is required and no commitments. Open house attendees

who decide to enroll at Kyokushin Karate New York will receive a coupon worth $50 off registration. Space is limited so reserve a spot in advance.

Location: 265 Madison Ave., 5 Fl., (at 39th St.)
New York, NY 10016
TEL: 212-947-3334 / www.kyokushinkarate.com

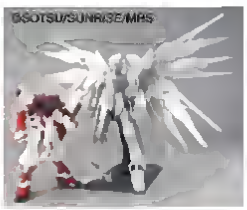
Happenings

10% Off New Model GUNPLA

Gundam Planet

Gundam Planet, an online shop specializing in Mobile Suit Gundam items as well as anime and manga-based figures and Japanese plastic models, are now taking pre-orders of Perfect Grade 1/60 The Ultimate GUNPLA (Gundam Plastic Model), which will be released on January, 2011. Perfect Grade 1/60 is the highest end of GUNPLA and packed with the latest technology that strives for exceptional mechanistic design and human-like movement. During the months of November and December, Gundam Planet will offer a 10% discount for customers who place a pre-order, and the customers will also receive BANDAI's 2010 GUNPLA Catalog as well as original Perfect Grade item limited to the first edition.

Info: www.gundamplanet.com



5% Discount Voucher for ANA HOUSE Duty Free Shop

ANA Sales Americas

ANA Sales Americas, a tour agency dealing in tickets and tour packages to Japan, are now offering a 5% discount voucher valid at ANA HOUSE Duty Free shop. Customers who purchase an ANA ticket from ANA Sales America will receive the voucher that can be used at ANA HOUSE Duty Free shop and BVLGARI in Narita International Airport and Kansai International Airport. The voucher is valid through Mar. 31, 2011.

Location: 1251 6th Ave., #823, (bet. 49th & 50th Sts.)
New York, NY 10020
TEL: 917-229-4920
www.anavacations.com / cs@anahouse.com

New International Terminal in Haneda Airport Opening Campaign

ANA (All Nippon Airways)

On Oct. 21, the new International Terminal in Haneda Airport was finally opened its doors. ANA expands International Network to Tokyo's Haneda Airport from Los Angeles and Honolulu on Oct. 30. Haneda Airport is located on the edge of the metropolitan area in Tokyo and drastically reduces travel time to the heart of Tokyo compared to Narita Airport. To celebrate the inauguration of new routes, ANA is holding a quiz campaign that awards various prizes for ANA Mileage Club members who reside in the Americas until the end of November. In addition, ANA's "CLICK" Check-in service is available from ANA SKY WEB at the convenience of your home or office. For more information, visit their website.

Info: www.fly-ana.com

Introducing Matsutake Mushroom Menu and Free Glass of Draft Beer for Chopsticks NY Readers

Sobakoh

Soba (buckwheat noodle) specialty restaurant in the East Village, Sobakoh, will highlight the autumn flavor, matsutake mushrooms, during the month of November. The four special matsutake mushroom menu items they will offer include Matsutake Soba in hot soup ($18), Cold soba noodle with hot dipping sauce ($18), Matsutake Tempura with sea salt ($10), Matsutake Chawan-Mushi ($9.50). They will serve the special menu until matsutake mushrooms supply ends. Also, from Nov. 1 to 14, Sobakoh will offer free draft beer to Chopsticks readers. To receive this offer, mention Chopsticks NY.

Location: 309 E. 5th St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 212-254-2244

Facial Hair Removal at Discounted Price for Chopsticks NY Readers

Sunshine Laser NYC

Laser hair removal salon Sunshine Lasec NYC is now holding an Autumn Special Campaign until Dec. 31, offering special discount prices for Chopsticks NY readers. Mention you are a Chopsticks NY reader when requesting facial hair removal and you will get a trial course for $50 and a six-treatment package for $350 (Reg. $400). Removing facial hair permanently does not only reduce your skin care time but also prevents breakouts and ultimately makes your skin smoother.

Location: 247 W. 35th St., 10th Fl., (bet. 7th & 8th Aves.)
New York, NY 10001
TEL: 212-244-3919 / www.sunshinelaserny.com

Pairing Sake with Autumn Delicacies at Discounted Price

Sushi Zen

Sushi Zen is now holding an autumn drink promotion and offering Japanese premium beer and sake at discounted prices, which can be perfectly paired with autumn delicacies they serve. Until Nov. 30, you can enjoy beers like Sapporo imported premium draft beer and Yebisu beer as well as premium sake such as Kansansui (junmai daiginjo), Kagiya (junmai namazake) from Ehime, Takaisami (tokubetsu junmai), and Akita Homare (tokubetsu junmai). They also have five-year aged plum wine, Mito-no-Kairakuen, and sake based plum wine Junbaishu. Try pairing with their special autumn dishes made with seasonal ingredients such as Anko no Karaage (deep fried angler fish), Matsutake Mushroom Tempura, and Matsutake Dobin-Mushi (matsutake mushroom soup cooked in earthy pot). From November, they will add other seasonal dishes like Eugu no Tempura (blowfish tempura) and Suppon Nabe (soft shelled turtle hot pot).

Location: 108 W. 44th St. (bet. 6th & 7th Aves.)
New York, NY 10036
TEL: 212-302-0707

Launching Yama's Herbs Online Shop

Yamaguchi Acupuncture Clinic

The acupuncturist and certified Chinese Herbologist, Dr. Yoshihiro Yamaguchi, has treated his patients in his clinic, Yamaguchi Acupuncture in Midtown, Manhattan, for 33 years. He has just launched his online shop selling his original formula herbal medicine series, Yama's Herbs. Yama's Herbs series is made from organic herbs with various types that can be applied to each symptom, including cold, sleep disorder, constipation, infertility, gastroenteritis, etc. They come in a capsule type and powder type to choose from. The prices range from $30-40. You can also buy Yama's Herbs in Yamaguchi Acupuncture Clinic.

Location: 161 W. 54th St., #21 (at 7th Ave.)
New York, NY 10019
TEL: 212-767-0770 / www.yamasherbs.com

Free Hinoki Japanese Cypress Bath Tea with any purchase

J-Life International

The online shop specializing in Japanese products, J-Life

International is now offering complimentary Hinoki Japanese Cypress Bath Tea (Reg. $16) for customers who place any order online. The bath tea made of fragrant hinoki (Japanese cypress) makes you feel relaxed and calm. Enjoy your gift shopping at their online store and receive extra relaxation. Don't forget to enter the code, Chopsticks at checkout.

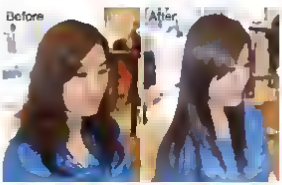
Info: www.jlifeinternational.com
TEL. 1-866-993-9291

20% Discount on Brazilian Keratin Treatment

Giovanni-Sacchi Hair Salon

During the month of November, Giovanni-Sacchi Hair Salon is offering 20% off newly introduced Argan Oil Brazilian Keratin Treatment exclusively to Chopsticks NY readers. The solutions for the treatment are made from pure organic materials and free from Formaldehyde, the cancer causing component contained in most Brazilian straightening solutions. The Argan Oil Brazilian Keratin Treatment is perfectly safe and makes your hair shiny and manageable. Also, they offer 20% off conditioning treatments for those who order any color service. Call for details.

Location: 1365 Lexington Ave., (bet 90th & 91st Sts.)
New York, NY 10128
TEL. 212-360-5557 / www.giovannisacchi.com



Spend More Than 6,000 Yen ($70.59) for Free Shipping

JSHOPPERS.com

The biggest Japanese online shopping site targeting the foreign market, JSHOPPERS.com carries over 50,000 items, including Japanese crafts, clever gadgets, convenient and chic kitchen utensils, sleek stationery, toys, beauty and health products, clothes and even food! You get free international shipping and handling when you spend more than 6,000 yen (approx. $70.59 with the exchange rate of $1= 85 yen). Enjoy their gift items and products all the way from Japan.

Info: www.jshoppers.com
info_en@jshoppers.com
twitter.com/JSHOPPERS_com

November Special Discount on Japanese Straightening Perm

Salon Musa

Salon Musa in Soho will offer a perfect plan to get you ready for the forthcoming dry season. During the month of November, get their Japanese straightening perm with keratin treatment for $300 and up (Reg. $360 and up). Keratin treatment especially helps keep your hair free from static electricity and is effective for the dry winter season. The price varies depending on the length of hair.

Location: 156 Sullivan St., (bet. W. Houston & Prince Sts.)
New York, NY 10012
TEL. 646-484-6033
www.salonmusa.com

Ramen Restaurant Now Serving Beer & Sake

Ramen Setagaya

Popular ramen hot spot, Ramen Setagaya is now serving beer and sake. Their selection of beer includes Kirin, Asahi, and Sapporo, as well as four to five hot sake and five to six cold sake. Sake selections will change monthly, allowing customers to try new kinds of sake every time they visit the restaurant. Also, sake will be served in small and medium sized tokkun for an authentic Japanese ramen experience.

Location: 34 St. Marks Pl., (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212-387-7959

10% Discount on Japanese Nail Art

Salon Serenity

Located in K-Town, Salon Serenity is one of the few salons in New York which specializes in 1D, 2D, and 3D nail art. For a limited time only, they are offering a 10% discount off Japanese nail art. Offer is valid until Nov. 30 and a reservation is required. Please text 917-528-1624 for an appointment.

Location: 18 W. 33rd St., (bet. 5th Ave. & Broadway)
New York, NY 10001
TEL. 212-971-0944

20% Discount on Lunch & Dinner With Sake

Fatty Fish Manhattan

Long Island's Japanese restaurant, Fatty Fish, is known for its innovative, new-style Japanese cuisine. They are now bringing their Modern Asian cuisine to Manhattan, and Fatty Fish Manhattan is offering a "Winter Early Bird" special, which includes 20% off the entire bill when you order any lunch or dinner dish with sake (participating brands only). This discount is valid for dine-in only from Sunday to Thursday in the month of November. Bring the ad on page 37 to take advantage of this discount.

Location: 406 E. 64th St., (bet. York & 1st Aves.)
New York, NY 10065
TEL. 212-813-9338
www.fattyfishnyc.com

Introducing Japanese Hiragana Class

Hills Learning

Language learning center, Hills Learning is beginning a new class for basic Japanese Hiragana, the foundation for any Japanese language learner. Arranged for students that would like to focus on learning one aspect of the language at a time, this course is strictly designed for learning the first Japanese alphabet and goes at a slightly slower pace than the regular Japanese curriculum. For more information, call or email classes@hillslearning.com.

Location: 380 Lexington Ave., (at 42nd St.), 17 Fl.
New York, NY 10168
TEL. 212-651-7903
www.hillslearning.com
classes@hillslearning.com

25% Discount on Any Order of Food With Sake

Moku

Izakaya Moku, located in K-Town, is an authentic Japanese izakaya specializing in yakitori, tataki, sashimi, katsu, and ramen with a large selection of sake. From Nov. 1 through 30, Moku will have a "Winter Early Bird" special from 5pm to 7:30pm, offering 25% off the entire bill when you order any food with sake (participating brands only). Please be sure to bring the ad on page 37 to enjoy this discount.

Location: 10 W. 32nd St., (bet. 5th Ave. & Broadway), 2 Fl.
New York, NY 10001
TEL. 212-736-3232

Discounted Playgroup for Toddlers & $25 Off Registration

NYCNDA, LLC (NYC Let's Play in Japanese)

Japanese learning center for children, NYCNDA, is now offering a discounted Saturday Playgroup for kids 0-6years (must be 2 years old for drop off): $35 (Reg. $45) for the full two and a half hour group. Weekday specials at their hoikuen (daycare): Monday - art & piano, Tuesday - life skills thru drama, Wednesday - yoga, Thursday - karate, and Friday's are traditional dance & literacy. You must register in advance and at least 4 days in a month (once a week). To receive $25 off the registration fee (Reg. $40 registration fee). All activities are held in Japanese. For more details on time and availability please email info@nycnda.com

Location: 315 E. 15th St., #1H, (bet. 1st & 2nd Aves.)
New York, NY 10003
www.nycnda.com / info@nycnda.com

50% Discount on Piano Rental for Chopsticks NY Readers

Absolute Piano

Absolute Piano is a full service piano store offering pianos and accessories sales, rental and repairs as well as moving and storage. They are now offering rentals for a brand new Kawai upright piano. Three models of K15, 506, and CE200 are currently available, and it is an affordable and easy way to have a great piano in your home. Chopsticks NY readers will receive a 50% discount off the first month rental. Some restrictions may apply. Visit their showroom for more details.

Location: 1646 Park Ave., (bet. 116th & 117th Sts.)
New York, NY 10035
TEL: 212-987-6173 / www.absolutepianony.com

Kimono Family Photo Session

Kimono House

If you have ever dreamt about taking a photo portrait dressed in a kimono, let Kimono House help you. They are offering a service to take a family (or individual) photo portrait dressed in kimonos with a professional photographer. You can bring your own kimono or rent one from Kimono House's large selection of kimono's and accessories. You can also dress yourself or have a professional kimono stylist take care of everything for you. The photo can be used for holiday cards as well as displays and memories. Register in advance, and choose the kimonos you'd like to where when registering.

Location: 182 Spring St., (at Thompson St.)
New York, NY 10012
TEL: 212-505-0232

Protect Yourself From Cold & Flu

Junebees

Propolis is one of the earliest products made by honeybees and is known as "nature's best defense" for cold and flu sicknesses. Its powerful antiseptic agent and unfailing ability to initiate the body's own immune system, inhibits the spread of unwanted disease and reduces symptoms arising from environmental toxins and food allergens. When you buy Propolis supplement products at JuneBees, you will receive "Propolis candy" for free.

TEL: 847-380-1468 / www.junebees.com

Tokyo Marathon 2011 Exclusive Deal

JTB USA, Inc.

Thinking about running the Tokyo Marathon next year? JTB is offering an exclusive 6-Day package deal ($1735 and up for runners and $1573 and up for companion) that includes round trip economy class airfare from USA to Tokyo, 4 Nights accommodations, round trip airport limousine bus coupons, and registration fee for the full marathon. Offer is valid until Nov. 18 (marathon date is Feb 27). Please call or visit JTB's website for details. Online registration is also available.

Location: Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL: 1-800 222-5824
www.jtbusa.com/tours/tokyomarathon

$15 Off for Chopsticks NY Readers

Your True Self

During the month of November, shiatsu salon on the Upper West Side, Your True Self, will offer a one-hour shiatsu massage for $60 (Reg. $75) for Chopsticks NY readers. Shiatsu produces immediate relief from stress, enhances blood circulation and energy flow throughout the body, and assists the body's natural process of releasing toxins. The practitioner of the salon is the daughter of a master Reiki practitioner. She was trained in Japan and has over 20 years of experience. To redeem this offer, mention Chopsticks NY upon making an appointment. The appointment can be made by phone only.

Location: 501 Seventy Bow, (at Amsterdam Ave.)
New York, NY 10027
TEL: 212-678-4251
http://web.me.com/yukikotakemoto/Shiatsu

An Eastern Medicine Check Up For Your Body

iDo Holistic Center

iDo Holistic Center provides a check up and consultation service from the Eastern herbal medicine viewpoint. Also called "kampo", Eastern herbal medicine is effective for physical and mental problems unique to females such as PMS, menopause, fibroids, sterility and is helpful for migraines, allergy and constipation as well. Until the end of November, they are offering a 30-minute check up and consultation session for $20 (reg. $80). Along with the check up, they will advise you on your diet plan and make suggestions for lifestyle improvement. You may purchase the herbal medicine they suggest on-site.

Location: 9 E. 45th St., 8th Fl., (bet. 5th & Madison Aves.)
New York, NY 10017
TEL: 212-599-5300 / www.idocenter.com

Happenings Feature

Providing Sustainable Tuna for Star-Studded Food Event by Food Network

True World Foods

As part of the New York City Wine & Food Festival, Food Network presented a food event featuring Iron Chef, Masaharu Morimoto on Oct. 8 at the Harvard Club. Sixteen top rated restaurants opened their booths and celebrity chefs served their seafood dishes to guests. True World Foods, Japanese dealer specializing in safe, quality seafood, co-sponsored this event and provided huge bluefin tuna that was used for the main attraction of the night, a knife demonstration by Morimoto. The tuna provided was a farm-raised tuna A.K.A. Sustainable Bluefin Tuna, which currently draws attention in the fishery industry from an ecological viewpoint. True World Foods encourages public awareness of sustainable and safe seafood through sponsoring such events.

http://www.nycwineandfoodfestival.com/2010/event_detail.php?id=12
www.trueworldfoods.com

entertainment ★ film

FILMS THAT UNITE ZEN AND VIOLENCE

This winter, Japan Society's monthly classic film series takes an audacious step. They will screen five films that delve into the unification of the two paradoxical themes: zen and violence. Timed with *The Sound of One Hand: Painting and Calligraphy by Zen Master Hakuin* (through January 9, 2011), exhibition of 17th century zen paintings, the film series *Zen & Its Opposite: Essential (& Turbulent) Japanese Art House* launched in October with Masaki Kobayashi's Kwaidan, followed by screenings of 4 other films directed by master filmmakers of the time in Japan, Masaki Kobayashi, Kaneto Shindo, Kon Ichikawa, Nobuo Nakagawa, and Kihachi Okamoto.

Each film in the series illustrates one or several of the Six Planes of Existence—a Buddhist concept commonly referred to in Japan as "Six Paths" (rokudo) within "the realm of Birth and Death" (samsara). Kobayashi's *Kwaidan* personifies the Realm of Humans, a form of Hell where tormented souls hover between good and evil, being and nothingness. Shindo's *Onibaba* bites from the Realm of the Animals, a condition of servitude in which one is governed by instinct, has no sense of morality and lives only for the present. Ichikawa's *Fires on the Plain* feeds from the Realm of the Hungry Ghosts, characterized by agonizing craving and eternal starvation. Nakagawa's *Hell* burns from the Realm of the Beings in Hell, the lowest and worst of all realms, wracked by torture and violence. And Okamoto's *Sword of Doom* roars from the Realm of the Asuras—a realm of anger, jealousy, and constant war.

The selection promises to satisfy the courteous viewer with an appetite for dark eroticism, macabre poetry and the exquisite monstrosity of the human heart, and will haunt long after viewing.

Screening schedule November and on

November 12 - Onibaba (1964)
Directed by Kaneto Shindo. With Nobuko Otowa, Jitsuko Yoshimura, Kei Sato, Jukichi Uno, Taiji Tonoyama.

December 10 - Fires on the Plain (1959)
Directed by Kon Ichikawa. With Eiji Funakoshi, Osamu Takizawa, Mickey Curtis.

January 21 - Hell (1960)
Directed by Nobuo Nakagawa. With Shigeru Amachi, Utako Mitsuya, Yoichi Numata, Torahiko Nakamura, Fumiko Miyata. And the real psychedelic, psychotic and exotic fun begins.

February 18 – Sword of Doom (1966)
Directed by Kihachi Okamoto. With Tatsuya Nakadai, Toshiro Mifune, Michiyo Aratama, Yuzo Kayama, Yoko Naito, Kei Sato.

Fires on the Plain focuses on the raw, desperate drama of starving, barely surviving soldiers during the last days of World War II.

Highly stylized *Sword of Doom* depicts evil, visceral and blessed with the barbaric splendor of the best samurai epics.

Japan Society
333 E. 47th St. (bet. 1st & 2nd Aves.), New York, NY 10017
TEL. 212-715-1258 / www.japansociety.org

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